Mrs. Richard Muckle
14 Main Street
Greensboro, Alabama

Greensboro Cook Book

Greensboro Cook Book

COMPILED BY

The Dora Rankin Society
M. E. Church, South

GREENSBORO, ❧ ALABAMA

"*Nothing lovelier can be found in woman, than to study household good.*"—MILTON.

"*Who sweeps the room with motive pure, makes that and the action fine.*"

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CONTRIBVTORS

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Mrs. Ben Bayol,
Miss Perrine Bayol,
Mrs. Ben Beard,
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Mrs. R. B. Dugger, (Tuscaloosa Ala.)
Mrs. Keady.

+ Mrs. Florence Stickney
" Stella P. Stickney

MEASURES AND PROPORTIONS

Four gills make one pint.
Two pints make one quart.
Four quarts make one gallon.
Eight quarts or two gallons make one peck.
Four pecks make one bushel.

Two tablespoons—one ounce.
Four tablespoons—wine glass or half gill.
Two wine glasses—one cup.
One cup—one half pint.

ALLOW—

One toaspoonful of soda to cup of molasses.
One teaspoonful of soda to one pint of sour milk.
Four even teaspoons of baking powder to one quart of flour.
One scant cup of liquid to three full cups of flour for bread.
One scant cup of liquid to two full cups of flour for muffins.
One scant cup of liquid to one full cup of flour for batters,

HOW TO CALCULATE FOR COMPANY.

One gallon of ice cream will serve twenty persons.

One gallon of Neapolitan cream will serve forty persons.

Charlotte made from one quart of cream will serve twelve persons.

One quart of flour will make thirty-two beaten biscuits of a size a little larger than a dollar.

A pound cake or ten egg white cake will serve thirty persons.

A twenty pound turkey (using breast and slices only) will serve thirty persons.

One medium sized hen will make enough salad to serve ten persons.

One large tongue made into salad will serve ten persons.

HINTS ON MAKING SOUP

The scum that rises to the top of the kettle when soup or broth is made is not an impurity, but is the thickened juice of the meat, and is most nutritious. To prevent tomato soup from curdling add the tomatoes before the milk is put in.

SOUPS

CREAM OF CELERY SOUP.

One head of celery, one pint of milk, one tablespoon of butter, one of flour. one half teaspoon of salt, the same of white pepper. Wash celery, scrape and cut into small pieces; put into a pint of boiling water and cook till very soft. When done mash it into the water in which it was boiled and add salt and pepper. Make a white sauce of butter, flour and milk; add this to the celery; strain through a soup strainer; return to the fire and heat until steaming, then serve.—Mrs. J. R. A.

TOMATO BISQUE.

One can of tomatoes, add a pinch of soda, let come to a hard boil. Have two quarts of milk, scalded in a double boiler, add tomatoes. After seasoning with little butter, pepper, salt (and celery seed is nice) to the milk strain and serve immediately.

POTATO SOUP.

One pint of milk, two potatoes, one tablespoonful of flour, one-half teaspoonful of salt, one-quarter teaspoonful of pepper, one tablespoonful of chopped onions, one tablespoonful of butter. Boil potatoes, and mash when done. Put milk and onions in a double boiler. Cream together the flour and butter and add to hot milk. Put this on stove and stir constantly until it thickens, then cook a minute longer and add the potatoes, and serve at once. Can thin with water in which the potatoes were boiled if it is too thick.—Mrs. J. P. A.

GUMBO SOUP NO. 1.

Fry a chicken with two or three slices of bacon. In the same gravy fry two quarts of sliced okra with a sliced onion. Put in pot to boil early in the morning with one gallon of boiling water; let it boil slowly. Then add one quart of tomatoes and four ears of corn, cut fine. A pod of red pepper. Salt to taste. It must boil until you cannot distinguish the vegetables. Then pick out the bones of chicken and serve hot.—Mrs. Keady.

GUMBO NO. 2.

Place bacon (several slices) in a spider and fry. Add okra, tomatoes, corn and onion if desired, and add a little water if it begins to burn. Fry brown your chicken, beef, or whatever meat you have. Put all together in a pot with as much hot water as you need. About two hours before it is done add your rice, salt and red pepper.—Aunt H. W.

BRUNSWICK STEW.

Take two fat hens, fry well done with the liver, heart and gizzard. Don't flour, pepper or salt and don't brown much. Have one and one-half gallons of cut up tomatoes, and the same of sliced okra; one half pound of butter, and two pounds of grated or ground fat pork; four or five pods of red pepper. Don't put in any beef. Place above in vessel with four gallons of cold water and let boil slowly. After it has boiled a while put in the cooked chicken, pepper and salt to taste. Cook slowly, stirring constantly to prevent scorching and don't allow to boil over. When water is needed always put in boiling water. When the meat leaves the bones remove the bones with spoon or ladle and continue to cook until all the meat and vegetables are thoroughly cooked together, no okra, tomatoes or pieces of meat separate. When cooked as above and medium thick, not to dip with fork though, add two and a half dozen ears of young corn, grated, and stir while adding it; then cook twenty minutes by the watch. Don't let it scorch.—Mr. G. W. D.

FISH AND OYSTERS

BAKED FISH.

Make a dressing of lightbread, seasoned with butter, pepper, salt and onion chopped fine. Fill the dish with this; then put in a pan, sprinkle with flour and put on a little butter, pepper and salt. Cover with tomatoes and bake slowly. Pour half a pint of water into the pan and baste occasionally.—Gulf City Cook Book.

TO BROIL FISH.

Clean, wash and wipe dry, split so when laid flat the back bone will be in the middle, or take the back bone out. Sprinkle with salt and lay inside down upon a buttered gridiron over a clear fire until it is nicely colored; then turn and when done put upon a hot dish, butter plentifully and pepper. Garnish with slices of lemon and sprigs of parsley.—Dixie Cook Book.

SNAPPER TONGUES.

Two pounds of snapper tongues, skin and dip in egg beaten with salt and a little lemon juice. Roll in cracker crumbs and fry in hot lard. Serve with hot or cold mayonnaise, with capers or mushroom sauce.—Dixie Cook Book.

OYSTER SALAD.

One solid quart of oysters, after liquor is drained; one measure of salad dressing; one pint of finely cut celery (one pint measure after cut). Take solid measure of oysters and put into heavy iron pan, red hot. Let this cook until the gills curl up, stirring constantly; then remove from the stove, drain off all liquor and set aside to cool. Cut the celery into small bits; cut up the oysters when cool and pour the hot salad dressing over. Let this cool, then add salt to season; stir in celery and serve upon celery leaves.

SALAD DRESSING.

Four eggs, one gill of cream, one gill vinegar; two tablespoonfuls of butter; two teaspoonfuls of cracker dust; one teaspoonful of salt, one teaspoonful of celery seed; one teaspoonful of mustard; one-fourth teaspoonful of cayenne pepper. Break the eggs into a double boiler and stir until well mixed; add the mustard, celery seed, cayenne pepper, salt and vinegar; put over steam and stir until it thickens to the consistency of custard; remove from stove, add butter, cream and cracker dust. This dressing may be used for any cooked salad or cold slaw.

This measure is sufficient for the quantity of oyster salad given. —Cooking School of Montevallo Industrial School for Girls.

SCALLOPED OYSTERS.

Spread cracker or loaf bread crumbs on the bottom of a buttered baking dish, put on this a layer of oysters, salt, pepper and bits of butter, then a layer of crumbs, and another of oysters. Make alternate layers of crumbs, oysters and butter (using salt and pepper as you think needed) until the dish is nearly full, having a layer of crumbs on top. Make an incision in the center pour in one beaten egg; use liquor and a little sweet milk to nearly cover the whole; brown it over nicely. Use a good deal of butter to make it rich.—Mrs. E. W.

FRICASSEED OYTESRS.

Drain off all the liquor, spread the oysters in a hot flat pan and toast them until they are plumped and ruffled on both sides; then place them in a hot dish and set where they will keep hot but will not cook any more. Measure the liquor that has exuded from them, return it to the pan and add to it an equal quantity of sweet cream or fresh milk. To each cupful of the resulting liquid add a teaspoonful of flour mixed with a little milk, half a teaspoonful of salt, the same of pepper; also add a tablespoonful of butter to every two cups of the liquid. When the flour is thoroughly cooked add a teaspoonful of lemon juice and remove from the fire. Immedately stir in the well beaten yolk of an egg, place the oysters in the sauce and the moment they are thoroughly heated (they must not boil) turn the whole into a hot dish and garnish with fried points of bread. Fricasseed oysters may be eaten with sandwiches formed of thin slices graham buttered in which lemon juice has been mixed with butter.

PANNED OYSTERS.

Drain the oysters and drop them in a hot pan. Remove them as soon as plump, skim the liquor remaining in the pan and add a little cayenne and black pepper, salt if needed, and a tablespoonful of butter to each dozen oysters. As soon as the butter has melted turn the sauce over the oysters and serve at once upon a hot platter or warmed individual plates.

FRICASSEED CRAB.

Boil and pick out the crabs; put them into a dish with black pepper, mustard, a small onion, thyme and a large spoonful of butter with a teaspoonful of flour rubbed into it. Add a teacup of water, grate bread crumbs over them and bake.—Gulf City Cook Book.

OYSTER COCKTAIL.

Get as small oysters as you can, drain off from the liquor and put on ice until ready to serve. Make a sauce of tomato catsup, lemon juice, Tabasco sauce and salt. Put four or five oysters in a cocktail glass and pour the sauce over them when you are ready to serve them. To about a cupful of oysters put two desert spoonfuls of tomato catsup, one teaspoonful of Tabasco sauce, juice of one-half lemon. Salt to taste.—Dixie Cook Book.

SALMON AU GRATIN.

One can of salmon, one cup of drawn butter, pulverized bread crumbs. Pick the salmon and stir into it the butter. Season to taste, add the juice of half a lemon, and pour into a buttered baking dish. Cover with crumbs and bake covered ten minutes; uncover and brown. Pass sliced lemon with this. A dinner dish.

FISH SAUCES.

Tartare sauce is always agreeable with fish and is made by combining chopped olives, pickles or capers with mayonnoise, just previous to serving. A little onion juice or grated onion will also be relished in this sauce.

MAITRE D'HOTEL SAUCE.

One-quarter cup of butter, or more as needed, seasoned with pepper and salt. One tablespoonful of minced parsley, and one of lemon juice stirred in gradually to blend.

MEATS, POULTRY, ETC.

TO ROAST BEEF.

To ten pounds of beef, allow two and a half hours in a good hot oven. Rub beef with lard or butter all over. Shake salt and pepper over it, baste every fifteen minutes with gravy.

BROILED STEAK.

Take an inch thick steak, beat with mallet until reduced to half an inch, then rub with butter or lard, pepper and salt, place on hot griddle over a clear fire; turn over every two minutes. Allow ten minutes over hot fire, then place in hot dish, with salt pepper and butter over it.

BEEF LOAF NO. 1.

Grind fine three pounds of round steak, add eight medium sized crackers rolled to a dust. One heaping teaspoonful of salt, one of pepper, butter (melted) size of an egg, little chopped onion and three well beaten eggs. Work with hands until smooth, mold into shape of a loaf and put into baking pan half full of warm water, into which put a few crumbs of butter. Baste frequently while baking. It requires three-quarters of an hour to cook the loaf. Put in a cool place, garnish wtih parsley and lemon, and serve cold.—Mrs. R. B. D.

BEEF LOAF NO. 2.

Two pounds of beef chopped fine, one cup of cracker crumbs, two eggs well beaten, tablespoonful of butter; satl and pepper to suit taste. Make into a loaf, baste with butter and baste frequently. Bake from one to one and one-half hours.—Mrs. J. A. S.

DAUBE BEEF

Get four pounds of nice round beef about three inches thick, wash, cut into pieces about the size of the forefinger and two inches long, some nice fat middling or bacon. Take a teacup of strong vinegar, a teaspoonful each of salt, pepper and allspice, one-half spoonful of cloves, pound a little, red pepper, two small cloves of garlic, cut up a small onion and stir all these in the vinegar; roll the pieces of fat meat in it well. With a sharp pointed knife puncture holes through the meat about three inches apart, put the pieces of fat meat in these holes, deep in; pour the seasoned vinegar left over the meat (on a flat dish). Do this over night for dinner. Put in the baker with lard, cover well and let it steam on top of stove, then sprinkle with flour and put in stove uncovered and let it brown. Add water and keep it basted to prevent burning. Cook three hours.—Miss P. B.

BARBECUED MUTTON OR PIG.

Take lamb or fity pound pig, dress and remove the head; split open by splitting backbone; tie with short wires to two poles, about seven feet to reach across the pit; run six peeled sticks about as large as a thumb through the carcass at right angles to the other two poles; stretch open and tie to the poles with wire. Have a pit as wide or wider than the largest carcass and ten inches deep. Heat pit first by building fire in it and get earth hot. Don't let it smoke when carcass is put over it. Cook meat thoroughly done on ~~skin~~ in side before cooking on ~~In-~~ Skin or ut side, and don't let brown at all until well done, and then brown both sides. Baste constantly with salted water by slapping it on the cooking meat with a rag tied to a stick for a mop. Pour the gravy on the meat after it is cut up.

Gravy: one quart of vinegar, three or four tablespoonfuls of pepper, about two af salt, one and a half pounds nice butter; boil all together five minutes.—Mr. G. W. D.

BANDAMS.

One cup of bread crumbs, very small piece of onion chopped fine; salt and pepper; one-half can of mushrooms chopped fine; one teacup butter. Let this warm through and then stir in three eggs. Steam two chickens and grind fine. One set of brains. Mix all thoroughly and steam one and one-half hours. Served in pastry shells. Before serving add spoonful of white sauce.

WHITE SAUCE.

Take two cups of bread crumbs, one cup of butter, cream well; add one cup of cream; cook a few minutes.—Miss A. W.

FRICASSEE CHICKEN.

An old chicken is best. Prepare for frying and fry at breakfast time without flouring or salting; then put in stew pan with a good deal of water and let stew slowly until dinner is nearly ready. Take out of water and salt, flour and fry in lard in which an onion has been fried and taken out. Put the fried onion and three cloves, and three grains of allspice, with black pepper and salt in the stew pan of water in which the chicken was boiled; after boiling a little while thicken with browned flour and pour over fried chicken. Some put half of a red pepper, tied in a cloth, so as to take it out before serving, instead of black pepper. This is an old French recipe used in New Orleans.—Mrs. H. P.

BROILED CHICKEN.

Have a good clear fire, gridiron hot, clean chicken. Right before you cook it cut down back and rub with butter, pepper and salt. Place on hot griddle; turn over every five minutes; cook one-half hour; place on hot dish. Put butter, pepper and salt over it; eat at once.

SMOTHERED CHICKEN.

Clean a chicken that has been killed twelve hours; open down the back; put into a sauce pan, with a tablespoonful of lard and one of butter; a shalot cut fine; pepper, salt, and a teacup of hot water and two cloves; cover tight, put on stove and simmer one hour.

MARBLED CHICKEN.

Chop fine cold salt beef's tongue; cut the meat from a three-pound boiled chicken; season the tongue with pepper and nutmeg, and the chicken with salt, pepper and celery seed. Select a Boston brown bread mould or a square bread pan; put in a layer of chicken, a thick sprinkling of parsley, a layer of sliced hard boiled eggs, then another layer of tongue, and so on until the ingredients are used. Cover half a box gelatine with half a cupful of cold water, and soak for fifteen minutes; add a pint of boiling water; stir until the gelatine is dissolved; add the juice of a lemon, a teaspoonful of salt and a dash of red pepper, pour this over the meat, and with a skewer make holes here and there, allowing the gelatine to go to the very bottom of the mould. Stand aside over night and serve on lettuce leaves with mayonnaise dressing.—Mrs. C.

CHICKEN CROQUETTES.

One and one-half cups of chopped chicken; one teaspoonful of lemon juice, and little of grated rind; one teaspoonful of chopped parsley, a little onion juice, salt and pepper; one tablespoonful of butter; two tablespoonfuls of flour. Cook till smooth and add one cup of milk or chicken stock. Cook until almost a paste. When you fry dip in cracker crumbs then in yolks of eggs and again in cracker crumbs. Fry in smoking hot lard. —Mrs. J. J. C.

RICE AND MEAT CROQUETTES.

One cup of boiled rice, one of finely chopped cooked meat; one teaspoonful of salt, a little pepper, two tablespoonfuls of butter, half a cup of milk, one egg. Put the milk on to boil and add the meat, rice and seasoning. When this boils up add the egg, well beaten. Stir one minute. When cool enough shape, dip in egg and crumbs and fry.

STRAWBERRY CROQUETTES.

Potato, fish, fowl or fruit mixture is formed into large strawberries, egged and crumbed, and dented with a pointed knife, and fried. Green paper hulls and stems are placed on them. Serve hot on paper doilies, one to each guest.

BARBECUED HAM.

Cut large slices of cold ham and fry them. Prepare a sauce of three tablespoonfuls of vinegar; one-half teaspoonful of sugar, the same of made mustard and a little pepper. Lay the ham in a dish, stir the sauce in the ham gravy left from frying ham; boil up once and pour over the ham.

HAM CROQUETTES.

One cup of finely chopped cooked ham, one of bread crumbs, two of hot mashed potatoes, one large tablespoonful of butter, three eggs, a speck of cayenne. Beat the ham, cayenne, butter and two of the eggs into the potato. Let the mixture cool slightly and shape it into croquettes. Roll in bread crumbs, dip in beaten egg, then into crumbs again, and fry in boiling lard. Cook two minutes. Drain and serve.

QUAIL ON TOAST.

Split the birds down the back, clean nicely and wash; then wipe dry, salt and pepper them and dredge with flour; pound down the breast bones so they will lie flat, and place them in buttered pans with a very little hot water, and cover closely. Cook in a hot oven and roast until nearly done; then heat some butter in a spider and fry each a nice brown. Have toast buttered and laid on a platter, and place a quail on each piece of toast. Thicken the sauce in the pan with a little flour and pour over the quails.—Mrs. E. H. G.

FRIED SWEET BREADS.

Parboil them a few minutes, drop them in cold water; skin them, roll them in a little flour and fry moderately in hot lard, seasoned with salt and pepper. Remove them from the fire and stir into the gravy a little flour and hot water. When this boils add a wine glass of catsup.

STEWED SWEET BREADS AND OYSTERS.

Prepare them by parboiling and letting them remain a few minutes in cold water to whiten them. Stew in oyster liquor until tender; then take them off and remove the gristle and season with pepper and salt, a few oysters and a large tablespoonful of butter. Pour on buttered toast.

PECAN LOAF.

One loaf of lightbread crumbled fine, one dozen oysters, one cup of oyster liquor, one cup of turkey or chicken gravy, one pound of pecans, one teaspoonful each of sage, salt and pepper; two eggs and one heaping tablespoonful of butter. Mix well, make into a roll; bake quickly in a quick oven. Nicely sliced and served with sliced turkey.—Mrs. F. G.

CHESTNUT STUFFING.

Shell and blanch a couple of quarts of chestnuts and boil for half an hour in water enough to cover. Drain and mash, adding three tablespoonfuls of butter; one level tablespoonful of salt; a saltspoonful of pepper; one teaspoonful of minced onion; two tablespoonfuls of bread crumbs, and the yellows of two eggs. Mix thoroughly and stuff the turkey.

RED SAUCE.

One can of tomatoes, one tablespoonful each of mustard, sugar, flour and butter, four of vinegar, one small onion, one pinch of cayenne pepper, and salt to taste. Cook all together until it thickens, then strain. It will keep several days in a cool place and is delicious with any cold meats.—Mrs. R. B. D.

EGGS

(EGGS) "OEUF A LA TREPPE."

Boil hard one-half dozen eggs, peel and slice; fry a small sliced onion, floured in a little lard, then put in the eggs and add a cup of sweet milk; cook a few minutes, season with salt, pepper, and a little butter added is very good. A quick dish. —Miss P. B.

EGGS IN PEPPERS.

Remove seeds from green peppers and fill with seasoned minced cooked chicken, or other meat; bake until almost tender, basting often; drop an egg in each one; finish cooking. Serve on buttered toast, cut round is more attractive.

JELLIED EGGS.

Pour boiling water over the eggs and allow them to remain in the covered vessel five minutes.

STUFFED EGGS.

Boil six eggs very hard; remove the shells, cut the eggs in two crosswise, and slice off a piece from the round end of each so it will stand firmly. Remove the yolks, mix with them a little chopped ham and fill the cavities in the whites with this mixtue, heaping it cone fashion. Arrange these on a flat dish and pour over them a dressing, made as follows: Beat the yolks of two eggs light and stir in one-half teaspoonful each of salt and mustard, then add twelve tablespoonfuls of salad oil, slowly, and as it thickens; thin with two tablespoonfuls of vinegar.

DEVILED EGGS.

Boil eggs hard, cut lengthwise; take yolks, mash, add salt, pepper, celery seed, tablespoonful of butter, same of mixed mustard, enough vinegar to make mixture stick together. Put back in the whites and serve cold.—Mrs. J. M. S.

EGG OMELET (SWEET)

Three tablespoonfuls of orange juice, three eggs, three tablespoonfuls of powdered sugar; grated rind of one orange; mix juice, rind, sugar and yolks together, fold in the beaten whites Sprinkle sugar on top; burn with hot poker to give caramel flavor.

SALADS AND DRESSINGS.

CHICKEN SALAD.

To one chicken put its weight in celery; cut in pieces of one-quarter of an inch and mix thoroughly.

Prepare a mayonnaise dressing, and when ready to serve pour over and mix thoroughly. Garnish with celery tips, or cold hard boiled eggs, lettuce leaves from the heart; cold boiled beets or capers or olives. When celery is not to be had use celery vinegar. Turkey makes a fine salad.—W. H. C. Book.

CELERY, UNDRESSED.

Scrape the outside stalks and cut off the green tops and the roots; lay it in cold water until nearly time to serve, then change the water and let stand three or four minutes; split the stalks in three, with a sharp knife, being careful not to break them. Serve in goblet-shaped salad glasses. To crisp celery let it lie in ice water two hours before serving; to fringe the stalks stick several coarse needles into a cork and draw the stalk half way from the top through the needles several times and lay in the refrigerator to curl and crisp.

LETTUCE SALAD.

Take the yolks of three hard boiled eggs and salt and mustard to taste; mash fine; make a paste by adding a desertspoonful of olive oil or melted butter; mix well and dilute by adding gradually a teacup of vinegar, and pour over the lettuce. Garnish with sliced eggs.

MIXED SUMMER SALAD.

Three heads of lettuce, two teaspoonfuls of green mustard leaves, a handful of water cresses, five tender radishes, one cucumber, three hard boiled eggs, two teaspoonfuls of white sugar, one of salt, one of pepper. one of made mustard; one teacupful of vinegar, half a teacupful of oil. Mix all well and serve with a lump of ice in the middle.—Common Sense in the Household.

TOMATO SALAD.

Peel and slice twelve good, fresh tomatoes; the slices about a quarter of an inch thick. Place in refrigeator while you make the dressing. Use the "mayonnaise or the cream dressing." Arrange broad leaves of the lettuce neatly around the sides of the bowl. Place sliced tomatoes in center. Pour over the dressing and serve.—W. H. C. Book.

STUFFED TOMATO SALAD.

Select tomatoes of uniform size and carefully remove the skin. Cut a cap fom the stem end and scoop out the inside with a spoon. Mince one bunch of celery, mix with salad dressing and fill the tomatoes. Arrange for individual serving in nests of shredded cabbage and dress with mayonnaise.—Mrs. C. P A.

POTATO SALAD.

Chop cold boiled potatoes fine, if desired add enough raw onion to season nicely. Make a dressing as for "Lettuce Salad" and pour over it.

CHEESE SALAD.

Four tablespoonfuls of grated cheese, one pint whipped cream, one tablespoonful of gelatine dissolved in a little cold water, then melted over boiling water; season highly with a little salt, cayenne, and a little dry mustard. When thoroughly mixed put into small individual moulds and set away to get firm. Serve with French dressing on lettuce leaves. Any nuts may be chopped fine and sprinkled over the tops.—Mrs. L. J. L.

WALDORF SALAD.

One-half dozen apples, chopped fine; one bunch celery, chopped fine; one pound of pecans, chopped fine. Mix with the following dressing and serve:

Swedish Dressing.

One tablespoonful of butter and two of flour, cream together and place over a kettle of boiling water. In another bowl beat three eggs, three teaspoonfuls of sugar, one-half teaspoonful of salt, one heaping teaspoonful of mustard, one cup of vinegar (if very strong dilute with water). When well beaten add with flour and butter; stir and cook until very thick. When cold thin with sweet milk.—M. L. A.

MAYONNAISE NO. 1.

Eight or twelve eggs, one cup of vinegar, tablespoonful of butter, teaspoonful of salt, a little sugar, one or two lemons, one teaspoonful of mustard; cook until thick, stirring briskly all the time. If you prefer it use olive oil instead of butter.—Mrs. E. W.

MAYONNAISE DRESSING NO. 2.

Three yolks of eggs and lumps of butter the size of an egg; beat thoroughly together. One-half cup of vinegar, one-half cup of water, one teaspoonful of Worcester sauce; one teaspoonful of Coleman's mustard. Thicken with two heaping spoons of flour. Put the vinegar, water and flour in a double boiler and let thicken; mix mustard and Worcester sauce; beat three whites to stiff froth; one-half pint of whipped cream, seasoned with pepper and salt.—Mrs. W. E. C.

MAYONNAISE DRESSING NO. 3.

Yolk of one egg, teaspoonful of salt (heaping), one lemon, one cup of olive oil. Beat the yolk well; add oil, drop by drop at first. When it assumes the form of jelly add salt. Never mix before this stage of the process ,because the salt would coagulate the albumen of the egg and would not be smooth.—Mrs. J. B. H.

MAYONNAISE DRESSING NO. 4.

One spoonful of butter, one-half spoon of pepper, three-quarters of a spoonful of salt, yolk of one egg, olive oil, lemon and vinegar to taste.—Mrs. E. A. P.

DRESSING FOR CHICKEN OR FRUIT SALAD.

To three eggs add six tablespoonfuls of vinegar, one-half teaspoonful mustard, a little salt; stir constantly while cooking. Cook with the vessel placed in hot water.—Mrs. L. J. L.

FRENCH SALAD DRESSING.

Mix one saltspoonful of pepper with one of salt; add three tablespoonfuls of olive oil and one even tablespoonful of onion, scraped fine; then one tablespoonful of vinegar. When well mixed pour the mixture over your salad and stir all till well mixed. The merit of a salad is that it should be cool, fresh and crisp. For vegetables use only the delicate white stalks of celery; the small heart leaves of lettuce.

HINTS FOR COOKING VEGETABLES.

All fresh vegetables should be put to cook in boiling water. Salt should be added to the water in which green or top grown vegetables are cooked. White or underground grown vegetables are best with salt added after they are cooked.

Every green vegetable should be cooked rapidly, and uncovered to retain its color.

Cooking vegetables after they are done toughens and darkens them and detracts from their flavor.

VEGETABLES.

LIMA OR BUTTER BEANS.

To a quart of beans, after washing, put a tablespoon of lard in a stew pan, when hot add a cut up onion about the size of an egg. Brown a little then put in the beans, season with pepper and salt; add a little flour, cover and let stew a few minutes, then add enough water to cover well; keep them stirred so as not to stick and cook about an hour, or until soft and well done.—Miss P. B.

DAUBE OKRA.

Take two quarts of okra and cut the stem ends off. Put in a fryer two tablespoonfuls of lard and okra. Fry brown, add a cut up onion and brown a little, then add two teacups of cut up tomatoes; season well with salt, pepper, add a little flour, stir in gently so as not to mash the okra, cover and cook about an hour and a half, add a little water if they get dry, to prevent sticking to pan.—Miss P. B.

CHOUX ETOUFFE (SMOTHERED CABBAGE WITH SAUSAGE).

Two pounds of sausage fried, take out; cut into quarters or smaller an ordinary sized cabbage head, fry in this grease on both sides, add a small onion (cut up); flour it. then return the sausage; add hot water, cover and let it cook until well done.—Miss P. B.

CABBAGE A LA SAUCE BLANCHE.

Boil a cabbage (about three pounds) in water and a little salt till perfectly tender and well done (cut in quarters, of course). When ready to serve make a sauce of half a teacup of flour and water like starch, add pepper and when done beat in an egg, a piece of butter the size of an egg or larger, and half a teacup of vinegar just as you pour it out. Serve hot. Beat the egg in the cold vinegar and stir it in to prevent lumping.—Miss P. B.

BOILED CABBAGE (A LA BRUSSELS)

Take a good sized head of cabbage, about five pounds, chop it fine as for slaw, cover it with water and add two or three onions, the same of apples, a little vinegar, pepper (red and black), salt and let it simmer for two hours. If not done then cook more rapidly. Just before dishing add a tablespoonful of butter and the same of sugar.

SALSIFY, OR VEGETABLE OYSTER.

This is a vegetable but little known in the South. But you have only to make its acquaintance and you will be sure to value it

Scrape the stalks and drop at once in cold water. If exposed to the air it turns very dark. Cover then with boiling water and cook until tender. Thicken then with milk and flour; season with butter, pepper and salt. Delightful fritters are made by adding the salsify, boiled and mashed to a good batter. Fry on a hot griddle.

SPINACH.

Boil spinach in plenty of hot salted water for twenty minutes. Drain and press out the water, chop fine; put back over the fire with a large spoonful of butter, teaspoonful of mustard and half cup of vinegar; pepper to taste and let cook very little while. Garnish with slices of hard boiled egg. If preferred, pour over the boiled and chopped spinach a mayonnaise dressing.

STUFFED BELL PEPPERS.

Cut the tops from large crisp peppers, remove seed and wash thoroughly in cold water. Make stuffing of small piece of cold beef or pork, run it through meat chopper; one small onion, one-half can tomatoes, one-half cup bread crumbs or crackers. Let cook on top of the stove for a few minutes; grind the tops of pepper in this; salt to taste when it cools. Stuff the peppers, cover each one with cracker crumbs and small piece of butter; run them in the stove to brown, and serve at once. Celery makes a nice addition.—Mrs. E. L. C.

STUFFED IRISH POTATOES.

Use medium size potatoes. Wash and rub a little lard over them; bake in oven until done; cut off the tops and scrape out the potato with small spoon. Have a cup of sweet milk, one teaspoonful of butter, one-half teaspoonful of salt, very hot, to add to the mashed potatoes, use a fork to cream them with, and beat for a few minutes. Stuff the wrappers and run them in the oven to brown.

FRIED TOMATOES.

Make batter, as for fried chicken, slice tomatoes, dip in batter and fry in hot lard. This makes a nice dish for breakfast.

BAKED TOMATOES.

Take twelve large smooth tomatoes, scald and skin. Arrange in baking pan, cut a small hole in stem ends, into which put a good sized piece of butter, a little sugar, salt and pepper. Then cover with bread crumbs, butter and seasoning; bake slowly for two hours. Slide the cake turner under the tomatoes and lift carefully to a flat dish. Pour the liquid that remains in the pan around the tomatoes and serve.

STUFFED TOMATOES.

Twelve large, smooth tomatoes, one teaspoonful of salt, a little pepper, two tablespoonfuls of butter, one of sugar, cupful of bread crumbs, one teaspoonful of lemon juice. Arrange the tomatoes in a baking pan; cut a thin slice from stem end of tomatoes and scoop out the meat and juice as much as possible without injuring the shape. Mix the pulp and juice with the other ingredients and fill the tomatoes with the mixture. Put on the tops and bake slowly three-quarters of an hour. Slide the cake turner under the tomatoes and put on a flat dish; garnish with parsley and serve. Any kind of meat, chopped fine and highly seasoned, can be used instead of the crumbs.

TOMATO ASPIC.

Strain one can of tomatoes, add to the liquor two slices of onion, a few green tops of celery, one four teaspoonful of red pepper. Allw it to come to a boil slowly. Soak two-thirds of a box of gelatine, either pink or white, in one-half cup of cold water. Add this to the tomatoes and two tablespoonfuls of lemon, and one teaspoonful of salt; strain into cups or glasses, and set to cool. Serve with Ferndell dressing.—Mrs. C. W.

CORN PUDDING.

Twelve ears of corn, four eggs, pint and a half of milk, teaspoonful of salt, tablespoonful of sugar. Grate the corn, beat the eggs and mix all together. Butter a baking dish and pour the mixture into it; bake slowly two hours. When the corn is old it will take a quart, when young a pint will do.

SALAD IN CUCUMBER BOAT.

Remove seed pulp from the vegetable so as to form a boat; cut pulp into cubes with tomatoes; season with a mayonnaise Serve the boat on celery plumes.

BREAD.

BUTTERMILK YEAST NO. 1.

Take one tablespoonful of any kind of yeast and dissolve in one cup of buttermilk; add one tablespoonful of sugar, one teaspoonful of salt, then meal to make a stiff batter; when risen add meal until it crumbles, then dry in the shade.

To Make the Bread.

For one quart of flour take a tablespoonful of yeast, two tablespoonfuls of sugar, a light tablespoonful of lard, salt as in any other bread; make up with tepid water.—Mrs. M. E. K

BUTTERMILK YEAST CAKE NO. 2.

Take one pint of buttermilk and let it come to a boil; when tepid warm dissolve one yeast cake in it and make a thick batter of meal; let it stand in a warm place for five or six hours, or until risen; then add sufficient meal to make stiff enough to mold into cakes; dry in the shade. In making the bread proceed as with any other yeast.—Mrs. Miller's Recipe.

HOP YEAST.

Take one yeast cake and dissolve in luke warm water, let stand. Take a handful of hops and boil with two Irish potatoes in one pint of water; strain and allow to remain until luke warm—mash the potatoes. Into the hop tea put the potatoes, one tablespoonful of brown sugar or ribbon-cane molasses and the dissolved yeast; make these into a batter of meal (coarse meal preferred) and a little flour; beat well, let stand in a moderately warm place until well risen. Take meal and a little flour and make into cakes. Dry in the shade, turning often.—Mrs. A. J.

ROLLS.

Take one tablespoonful of hop yeast dissolved in one-half pint of warm water, then add one or two eggs, one tablespoonful of sugar, small teaspoonful of salt, one tablespoonful of lard, and one mashed Irish potato. Take flour and make into a batter; beat fifteen minutes and let stand one-half hour; then make ioto a soft dough; work well. When risen make into turnovers or double biscuits and grease well. If kept warm will be ready to bake in one and one-half or two hours. These are the proportions for one quart of flour.—Mrs. J.

ROLLS AND BREAD.

One cup milk, one cup hot water, one tablespoonful butter, one tablespoonful sugar, one teaspoonful salt; flour to make a stiff dough and one-half yeast cake; Mix milk, water, butter, sugar and salt; then add flour until it becomes stiff; add yeast and let rise for three hours, then work in more flour and make into rolls; butter each, then let rise one hour and bake in very slow oven.—Mrs. J. J. C.

ROLLS FOR BREAKFAST.

One quart of flour, one pint of milk, one large tablespoonful of butter, one of sugar, two eggs, two teaspoonfuls of baking powder, or one of soda, and one and one-half of cream of tartar. —Mrs. B.

ROLLS TO BE BAKED AS SOON AS MADE.

One quart of flour, one pint of milk, one large teaspoonful of butter, one of sugar, two eggs, two teaspoonfuls of baking powder, or one of soda, and one and one-half of cream tartar.—Miss L. F.

BREAKFAST RUSK.

Four cups of flour, one and one-half cups of white sugar, two cups of milk, two eggs, two spoonfuls of cream tartar, one small teaspoonful of soda. Bake in a quick oven, and cut as you would a sponge cake.—Miss F.

TEA RUSK.

Two cups of raised dough, one and one-half cups of sugar, one and one-half cups of milk. Let stand till light then work in sufficient flour to knead it; add one-half cup of butter, one egg, one-half teaspoonful of soda, dissolved in a little cold water; roll and cut out. Bake twenty-five minutes.—Miss. F.

RUSKS.

Three pints of flour, one cup of sugar, one cup lard and butter mixed, three eggs, one pint sweet milk and yeast. At bedtime mix the milk (warm) with yeast and enough flour to make thick batter, beat fifteen minutes, cover over tight and place where it will be warm all night. Next morning if sponge is light add the sugar and flour, enough flour to work into a dough. Set near moderate heat until it rises; work again and add lard and butter, let it rise again. When light work well until smooth and then put into greased pans. I let rise until about twice as large as your dough. Rub top with sweet milk; shake sugar over it, let rise, and bake in moderate oven.—Mrs. A. J.

TEA BREAD.

Beat one egg with one teacupful of sugar until very light, soak one and one-half cakes fresh yeast in a half cup of warm water, cream butter (the size of an egg.) Flour one and a half quarts; mix all together with sufficient warm water or sweet milk to make a stiff sponge. Set to rise over night. In the morning when well risen knead twenty minutes, roll in a square about an inch thick. place in baking pan to rise; spread over surface one spoonful of melted butter or sweet cream, sprinkle well with sugar and cinnamon; when well risen bake in moderate oven.—Mrs. D. L.

GRAHAM BREEAD.

One pint sour milk, a little salt, one teaspoonful soda, dissolved in warm water, and add to milk; one-half teacupful molasses, stir in three cups of graham flour; pour into a well greased pan and bake in a moderate oven one hour; place cover over bread until it gets very light; take off and finish baking.—Mrs. C. H. W.

"SALLIE LUNN."

Mix one small cupful of butter, one-quarter of a cupful of sugar, one cup of sweet milk, one egg, two teaspoonfuls of baking powder, and a pint of flour; bake in a loaf, or gem pans, in a moderate oven.—Mrs. B. B.

BEATEN BISCUIT.

One quart of flour, one heaping tablespoonful of lard, teaspoonful of salt; make a stiff dough, beat well, bake in a hot oven. —Mrs. F. G.

QUICK BISCUIT.

Some flour in your biscuit pan,
  Teaspoon of soda from your can,
Just level full, be quite exact,
  Not too light, dear, nor too much packed.

Some salt, and one large spoon of lard
  Worked that in flour if its hard;
Some sour milk, two cups right full,
  And dough so soft it will not pull.

Now cut them out and bake them quick
And they'll be crisp if not too thick.
Serve hot and they will beat by odds
The foods indulged in by the gods.

—Mrs. L. T. P.

FLOUR MUFFINS.

One cup boiling water, one teaspoonful butter, one teaspoonful lard. Put the water, lard and butter in a bucket on top of stove; when it has become very hot stir in six level tablespoonfuls of flour; remove from the stove and stirr in three eggs, one at a time. This recipe requires no yeast powders, nor milk. Bake in a greased biscuit pan, a small spoonful for each muffin.

POP OVER MUFFINS.

One pint of sweet milk, half a pint of floor before sifting, two eggs, tablespoonful of melted butter or lard, and a little salt. Sift flour in a bowl; add the yolks and gradually mix in the milk so it will not lump, as the batter is very thin; add last the whites, beaten stiff. and 'the melted butter or lard; bake in hot oven, but not too quickly, as they fall if taken out too soon. This makes eighteen muffins. I use three sets tins, six each.—Mrs. M. G. P.

SWEET MILK MUFFINS.

One pint of sifted flour, one pint of sweet milk, two eggs, one light teaspoonful of salt, one melted tablespoonful of lard; beat your eggs together until well mixed and add the sweet milk; pour this on your flour, mixing very smoothly; add the melted lard last. Have the muffin pans heated and well greased; bake at the bottom of a hot oven.—Mrs. C.

CORN MUFFINS.

One pint of flour, one-half teaspoonful of salt, one teaspoonful of soda, in two tablespoonfuls of hot water. Mix the above with sour milk, as thick as for mush, and bake in buttered pans.—Mrs. C. E. L.

CORN MEAL MUFFINS.

Two level cups of good corn meal,
  Two cups of butter milk,
Three eggs, and then a pinch of salt.
  Then beat as smooth as silk.
One level spoon of soda now,
  Two spoons of melted lard;
Then place this in some muffin gems
  And bake them quick and hard.

—Mrs. L. T. P.

BREAKFAST BREAD.

One cup of sweet milk, one cup of butter, one cup of meal, one egg, one tablespoonful of butter, and not quite one-half teaspoonful of soda.—Mrs. A.

SPOON BREAD.

Scald one cup of meal with three of boiling water; add two eggs, well beaten; three cups of butter milk, a teaspoonful of soda, and one of salt; melt a teaspoonful of lard and add it last. Bake in a pan, slowly.—Virginia White Sulphur Springs.

MUSH BREAD.

Scald one pint of meal till the consistency of mush, put in one teaspoonful of salt, a tablespoonful of lard; beat well in; add one cup of butter milk with a half teaspoonful of soda, dissolved; when thoroughly mixed beat in one or two well beaten eggs and pour in greased pan and bake.

PLAIN WAFERS.

Take one cup sweet milk, one teaspoonful of melted butter, one-half teaspoonful of salt, add flour to make a thin batter.—Mrs. M. E. K.

CROUTONS.

Cut stale bread into slices half an inch thick, trim off crust, cut the slices into cubes of half an inch, put them into a pan and toast slowly until crisp to the center. Shake often.

BREAD CRUMB OMELET.

One pint of bread crumbs, a tablespoonful of finely chopped parsley, one-half small onion, chopped fine; beat two eggs light, add a teacup of milk, a trace of nutmeg; pepper and salt to taste; a lump of butter the size of an egg. Mix all together and bake in a butered pie plate in a stew oven. When light brown turn it out of pan and serve at once. It may be made of left over meat.

CHEESE STRAWS.

Take a quarter of a pound of puff paste and one-half ounce of cheese, grated very fine. and a little salt; sprinkle the cheese and salt over the paste and roll it. Repeat two or three times, then cut into narrow strips; bake in a slow oven and serve while hot.—Mrs. R. B. D.

RIBBON SANDWICHES.

Take three square thin slices of white bread and two corresponding slces of whole wheat. Butter them and place between each two slices, the white bread being on the outside, a filling made of egg paste; take a sharp knife and cut crosswise into thin slices. each five (three white, two whole wheat) slices of bread, cut into six sandwiches. Egg paste is prepared by mashing the yolks of three hard boiled eggs to a paste and adding two tablespoonfuls of salad dressing, and pepper and salt to taste.

NUT SANDWICHES.

Thin slices of bread, buttered and spread with following filling: Roasted, chopped and salted peanuts, mixed with sufficient mayonnaise, to spread easily.

FIG SANDWICHES.

Thin slices of bread, buttered and spread with fig filling between each two. Fig filling: One-half pound finely chopped figs, one-third cup of sugar, half cup of boiling water, and two tablespoonfuls of lemon juice; mix these ingredients and cook in a double boiler until thick enough to spread.

HINTS FOR MAKING CAKE

To make a fine grained cake beat thoroughly after the flour is added.

If the cake cracks open while baking too much flour was used.

Sweet milk makes cake that cuts like pound cake; sour milk makes spongy light cake.

Always sift flour before measuring.

In making fruit cake add the fruit before putt'ng in the flour, as this prevents its falling to the bottom of the cake. Unless the fruit is damp flouring it is unneccessary.

In creaming butter, if it needs softening warm the bowl, but never warm the butter.

Too much sugar sometimes spoils a cake. A cake made with butter needs a moderate oven; one without butter. a quick oven.

Cakes with molasses in them burn quickly.

Tests of whether cake is done or not, leaving the sides of the pan; also if when touched lightly with finger if a dent is left it is not done, if the crust springs back it is done.

The smaller the cake the hotter should be the oven. Large rich cakes require very slow baking.

CAKE

WHITE FRUIT CAKE.

Whites of twelve eggs, four cups of sugar, eight cups of sifted flour, two cups of butter, one cup of cold water, one pound of almonds, 'one large cocoanut, one and a half pounds of citron, one teaspoonful of soda, two of cream tartar. Cream butter and sugar, beat whites to a stiff froth, add alternately flour and whites of eggs, then water; slice citron very thin; blanch almonds and slice them; grate cocoanut, flour citron and almonds and stir all into batter.—Mrs. J. P. A.

WEDDING FRUIT CAKE.

One pound of flour, one pound of sugar, one pound of butter, two pounds of currants, one pound of 'raisins, one-half pound of citron, one ounce mace, one ounce cinnamon. four nutmegs, one ounce cloves, eight eggs, one-half ounce extract of rose.—Mrs. O. C.

TEMPERANCE FRUIT CAKE.

One pound of brown sugar, one of butter, one-half pound of flour, twelve eggs, one pound of currants, two of raisins, seeded, one-half pound of citron, sliced thin; one of almonds, blanched and sliced thin; dredge all the fruit. One glass of jelly, grape is best; one wine glass of sweet pickle juice, one teaspoonful each of cinnamon and cloves, two of nutmeg; spices all pulverized. Cream butter and sugar; add to them the beaten yolks, then flour, fruits, spices, jelly and sweet pickle juice or two glasses of jelly; teaspoonful each of lemon and vanilla, add whites last. Mix all well; bake in two loaves for four hours, or until it shrinks from pan. Put pan of cold water on shelf above when first put in, and don't have fire too hot. Ice and put into cake box with an apple cut in half; will keep for months; is better when at least a month old.—Mrs. B. D. Y.

CHEAP BROWN FRUIT CAKE.

One kitchen spoonful of butter, two cups of sugar, six eggs, beaten together; one and three-fourths cups of black molasses; two cups of butter milk, in which two teaspoonfuls of cooking soda have been dissolved; five cups of sifted flour, four spoonfuls of bitter chocolate, grated; ten cents of citron, ten cents of nuts, ten cents of raisins, allspice and cloves. Bake in long tins and ice before cutting in squares.—Mrs. M.

DRIED APPLE FRUIT CAKE.

One cup of sugar, two of molasses, four of flour, three of apples soaked over night, one of butter, three eggs and spices to the taste, one spoonful of soda. Chop the apples fine, after soaking them all night, and cook them in the sugar and molasses until soft, and then mix well with the other ingredients. This makes a fine cake. —Mrs. J. W. L.

CHOCOLATE FRUIT CAKE.

Nine eggs, one pound sugar, one and one-fourth pounds flour, three-fourths pound of butter, one-half cup of molasses, two rounding teaspoonfuls of good baking powder, one cup of chocolate, dissolved in the milk by warming; one pound of raisins ,and one cup of fig or muscadine preserves, cut fine; one cup nut meats, three-fourths cup of grape juice. Make batter as for pound cake; add the chocolate and molasses, then add the fruit and nut meats, which should be well floured with a small portion of the flour. Bake in two sheet iron pans eight by ten inches, using two thick papers at the bottom to prevent burning. Bake with same heat as required for large pound cake. Make a rich icing of the whites of four eggs and a heaping pint of sugar; flavor with vanilla. Put the two cakes together with a thick layer of this icing, then ice all over. candied cherries cut fine and added to the icing makes a pleasing addition.—Mrs. W. N. K.

NUT CAKE.

Six eggs, one pound of sugar, one of flour, one-half pound of butter, one cup of sweet milk, one teaspoonful of soda, two of cream tartar, two cups of pecans, one of blanched almonds. Bake.

PECAN CAKE.

One pound of nuts, one pound sugar, one-half pound of soda crackers, rolled and sifted; ten eggs, one-quarter of a pound of citron, teaspoonful of nutmeg, two of cinnamon, two of baking powder.

WHITE CAKE NO. 1.

Whites of sixteen eggs, one pound of sugar (light weight), one pound of flour, three-quarters of a pound of butter, two full teaspoonfuls of baking powder. Cream butter very light, then add sugar gradually; beat the whites very light; mix whites and flour alternately into the sugar and butter.—Mrs. E. W.

WHITE CAKE NO. 2.

Whites of ten eggs, four cups of flour, two of sugar, one of butter, tablespoonful (not heaping) of Royal baking powder.—Mrs. L. T.

WHITE CAKE NO. 3.

Whites of ten eggs, two cups of white sugar, four of flour, one of butter, and one of milk (sweet), two teaspoonfuls of baking powder; flavor with lemon. Cream the butter and sugar together; add alternately the whites and flour; mix the baking powder in the flour; add the sweet milk last.—Mrs. L. F. S.

WHITE CAKE NO. 4.

One pound of sugar, one of flour, three-quarters of a pound of butter. Cream butter and sugar together. Whites of fourteen eggs, beaten to a stiff froth; two teaspoonfuls of cream tartar, in the flour; one teaspoonful of soda, dissolved in a little milk. Flavor with two teaspoonfuls of essence of lemon.—Mrs. C. R.

WHITE CAKE NO. 5.

Whites of six eggs, two cups of sugar, one-quarter cup of butter, one cup sweet milk, three cups of flour, two heaping teaspoonfuls of baking powder. Flavor to taste.—Mrs. G. N. W.

DELICATE CAKE.

Two cups of sugar, three of flour, one-half cup of butter, one of sweet milk, whites of five eggs, three teaspoonfuls of baking powder, or one-half teaspoonful of soda and one of cream tartar.—Mrs. G. de L.

GOLD CAKE.

Yolks of sixteen eggs, one pound of sugar, one pound of flour, one-half pound of butter, two teaspoonfuls of baking powder, a small cup of cream or sweet milk.—Mrs. E. W.

GOLD CREAM CAKE.

One cup of butter, two cups of sugar, four cups of flour, the whites of eight eggs, and two teaspoonfuls of baking powder.

Filling.

The yolks of the eight eggs, beaten as long as possible; then let two cups of sugar cook until almost candied and pour slowly over the yolks; let stand until it is cool, but continue beating it all the time.—Mrs. W. C.

GOLDEN CREAM CAKE.

Whites of seven eggs, three-quarters of a cup of milk, one teaspoonful of cream tartar, one-half of soda, two cups of sugar, four of flour; flavor with lemon.

Filling.

Two cups of sugar, and enough boiling water to moisten; cook until it begins to rope, then pour it over the well beaten yolks, stirring rapidly all the time. Flavor with vanilla.—Mrs. J. W. L.

ORANGE CAKE.

Two cups of sugar (small), two cups of flour, one-half cup of water, one-half cup of butter (small), baking powder, five eggs, grated rind of orange, and the juice of one and one-half. Beat butter to a cream and add sugar gradually; then the orange and well beaten eggs, the water, and lastly the flour in which the baking powder has been sifted. Bake and frost with the following: Whites of one egg, juice of one and one-half oranges (small), and the grated rind of one. Enough powdered sugar to make it stiff.

POUND CAKE NO. 1.

Ten eggs, one pound of sugar, one of flour, three-quarters of pound of butter, juice of one lemon; beat butter and sugar to a cream; sift flour twice, adding one and one-half teaspoonfuls of baking powder. Add the well beaten yolks to the sugar and butter. then the juice of lemon and one-half teaspoonful of lemon extract; add well beaten whites alternately with flour to butter and yolks; beat all well together and bake one hour in quick oven. —Mrs. B. D. Y.

POUND CAKE NO. 2.

Fourteen eggs, one pound of sugar, one of flour, one of butter.—Mrs. R. J.

A NEVER FAIL CAKE.

One cup of butter, two of sugar, four of flour, five eggs (save three whites for icing), one cup of sweet milk, two teaspoonfuls of baking powder.—Mrs. L. J. L.

CUP CAKE.

Two cups of sugar, heaping cup of butter, six eggs, three and a half cups of flour, enough milk to make a soft batter, two teaspoonfuls of baking powder. Nice as layer cake.—Mrs. L. J. L.

ONE, TWO, THREE Four CAKE.

One cup of butter, one of sweet milk, two of sugar, three of flour and four eggs, teaspoonful of baking powder. If milk is not convenient use one additional egg in its place.

COFFEE CAKE.

One teacup of sugar, one of molasses, one egg, one cup of strained coffee, one-half tablespoonful of soda, one tablespoonful of butter, one-half pound of raisins or currants, one teaspoonful of spice, four cups of flour, one nutmeg. Bake in loaf or layer, it is nice with a cup of jam for filling.—Mrs. J. N.

ONE EGG CAKE.

One and one-half cups of sugar, one egg, three cups of flour, one cup of milk or water, one piece of butter the size of an egg, two and one-half teaspoonfuls of baking powder. Flavor to taste. —Miss F.

COCOANUT CAKE.

A cup of butter one third full,
The eggs you need are three;
Just use the yolks and one lone white,
And leave two whites you see.

One cup of sugar, one of milk,
And two of flour you need;
Put all into a good cake bowl
And stir them round with speed.

Two level spoons of Price's best,
One spoon of extract good,
And you will want no better cake
If this is understood.

Now take the two whites that you saved
And when you get them beat
Boil down two cups of sugar stiff,
And make these two whites sweet.

Then grate one good sweet cocoanut,
And stir in with this last,
And spread between the layers made
To stick them tight and fast.
Mrs. L. T. P.

CHOCLATE CAKE NO. 1.

Cream two cups of sugar, cup of butter together; then break into it four eggs; beat until the whole is about the consistency of molasses. Have ready to sift into it three cups of flour, already sifted twice, and two teaspoonfuls of Royal baking powder added; mix with milk until thin enough to bake. Success lies in thorough mixing.

Filling.

Six cups of sugar, one-half cake chocolate, two cups of milk, one-half cup of butter, a pinch of cream of tartar. Place on fire and stir until chocolate is dissolved; cook until thick enough to rope from spoon; take from fire and beat until it begins to harden, then cover the cake quickly.—E. L.

CHOCLATE CAKE NO. 2.

Three eggs, two cups of sugar, one-quarter cup of butter, one cup of milk, four cups of flour, two teaspoonfuls of baking powder; flavor with vanilla.

Filling.

Dissolve three-quarters chocolate in hot water, to this, after dissolved, add one cup of milk, one-quarter cup of butter, two cups sugar; cook till thick; flavor with vanilla and set off to cool. After cakes and filling are cool arrange layers with filling between. Miss J. H.

CARAMEL CAKE.

Six eggs, five cups of flour, three cups of sugar, one cup of butter, two tablespoonfuls of baking powder; flavor according to taste. Bake in layers or solid cake.—Mrs. D.

Filling.

Three cups of sugar, one-quarter pound of butter, one cup of milk; brown one cup of sugar separate and when melted pour into vessel of boiling sugar and milk. Cook till it almost candies, flavor with vanilla and beat till it is a thick cream.

CREAM CAKE.

Six eggs, two teacups of sugar, and two of flour.

Filling.

One pint of sweet milk, one cup of sugar and three eggs; make into a thick custard; when cold add one-fourth of a pound of melted butter and flavor with vanilla. Split the cake and spread the filling. Sprinkle powdered sugar on top.—Mrs. A. L.

A CHEAP CAKE.

One-half cup of sugar, one-half cup of butter, one cup of sweet milk, three eggs, three cups of flour, two teaspoonfuls of baking powder; flavor to suit taste. This is nice either for layer or loaf cake.

Filling.

One cup of butter, three cups of white sugar, one cup of sweet milk, two teaspoonfuls of baking powder, the whites of eight eggs; flavor with vanilla.—Mrs. L.

ANGEL FOOD.

Whites of ten eggs, beaten very light; two cups of sifted sugar, four cups of flour (measure after sifting), one small cup of butter, two heaping teaspoonfuls of baking powder; Sift the flour and powder again after the powder is put in, and add a small teacup of sweet milk. Cream butter and sugar together very light. Bake in rather quick oven.—Mrs. E. W

SPONGE CAKE NO. 1.

One pound of sugar, one-half pound of flour, ten eggs, one teaspoonful of baking powder, juice of one lemon.—Mrs. M. M.

SPONGE CAKE NO. 2.

Seven eggs, two cups of sifted flour, two cups of sugar, one tablespoonful of vinegar in one-half cup of water. Beat yolks and sugar together till very light; add water and vinegar, then flour. Beat whites very light and add last.—Mrs. H. G. P.

SPONGE CAKE NO. 3.

One cup of flour sitfed twice,
  One cup of sugar white and nice,
Five eggs, beat lightly in a chowder,
  And one teaspoon of good yeast powder,
Then flavor as it suits your taste,
  And quickly in the oven place.
—Mrs. L. T. P.

SPONGE CAKE NO. 4.

Twelve eggs, the weight of twelve eggs in sugar, the weight of seven eggs in flour, the juice of one lemon, one tablespoonful of vinegar; bake in a quick oven.—Mrs. A. L.

HOT WATER SPONGE CAKE.

Six eggs, two light cups of sugar, two cups of flour, one and one-half spoonfuls baking powder, three-quarters of cup of boiling water. Beat yolks of eggs very light with sugar, pour water on eggs and sugar slowly, beating all the time, add flavoring, then stir in flour and baking powder, last the whites; bake in quick oven. This cake is better day after it is made.—Mrs. B. D. Y.

STUFFED LADY FINGERS.

Split lady fingers and spread with icing in which chopped nut meats have been stirred, also citron if liked, then put together again.

MARGUERITES.

Snow flake crackers spread with icing on top and nuts sprinkled on icing and slightly browned in stove.

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BROD TORTE.

One plate of finely grated rye bread, sifted (the bread should be dried in the oven the day before), eight eggs, one cup of sugar, one-quarter pound of almonds, nutmeg, one small piece of chocolate, grated; one lemon, peel and juice; add whites of the eggs last. You may spice this cake with cinnamon and cloves. Cut cake through and fill with jelly, or use as pudding with sauce. —Mrs. C. L.

MUFFIN CAKES.

One cup of butter, one cup of water, two cups of sugar, four eggs, four cups of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda.—Mrs. J. M. M.

LADY FINGERS.

Two cups of flour, one of sugar, two-thirds of a cup of butter and lard, three eggs. Beat sugar and butter together, flavor and add flour, sifted twice; add eggs beaten very smooth; put a spoonful in each mold. These have to be dipped into icing. For icing three whites of eggs to one pound of sugar.—Mrs. R. J.

DOUGHNUTS.

Two cups of flour, three-quarters teaspoonful of salt, three-quarters teaspoonful of cream tartar, one teaspoonful of butter, one egg, one-half cup of sour milk; flavor with nutmeg. Fry in hot lard and sprinkle with sugar.—Mrs. J. J. C.

SUGAR JUMBLES.

One cup of sugar, one cup of butter, three eggs, four cups of flour, one teaspoonful of baking powder, and two teaspoonfuls of extract of vanilla. Cream together the butter and sugar, then add the well beaten eggs, after which add one-half the flour, baking powder and extract; then the remaining flour to make a soft dough. Roll out on a floured board one-fourth of an inch thick; cut with a doughnut cutter; put into a stiffly floured pan and bake on floor of a very hot oven until the edges become brown. —M. B. B.

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TEA CAKE.

One egg, one cup of butter milk, one of lard, two of sugar, one-half teaspoonful of soda, a pinch of salt.—Mrs. A .M.

MITCHEL TEA CAKE.

One cup of sugar, one of butter, one-third cup of thin cream, one egg, one teaspoonful of soda, two of cream tartar; about six cups of sifted flour. Just before baking sprinkle with flour.—M. L. A.

COLONIAL GINGER BREAD.

Put together one cup molasses, half cup butter, softened; half cup sugar, two eggs, one cup thick sour milk, one teaspoonful each of ginger and cinnamon, one and a half teaspoonfuls of soda, sifted with three cups of flour. Beat well; bake in loaf; serve warm; garnish with whipped cream.—Mrs. C. P. A.

GINGER BREAD.

One cup of molasses, one cup of sugar, three cups of flour, piece of butter the size of a walnut, one tablespoonful of pulverized ginger, one tablespoonful of soda, and at the last add one cup of boiling water; put in pan, bake and serve while hot.—Mrs J. M. M.

SOFT GINGER BREAD.

Three-quarters of a cup of butter and lard, one cup of brown sugar, two and one-half cups of flour, one cup of cold water, one cup of molasses, two teaspoonfuls of cinnamon, one teaspoonful of cloves, one dessertspoonful of ginger, one dessertspoonful of soda, dissolved in hot water; two eggs. Bake in slow oven one hour. —Mrs. K.

CAKE FILLINGS.

LAYER FRUIT CAKE FILLING.

Yolks of six eggs, one and a half cups of sugar, one-half cup of butter, one cup raisins, three-quarters of a cup of citron, two cups of nut meats. Put the sugar, butter, citron and raisins, with a little water on fire and cook until citron is tender and syrup begins to thicken, allow it to cook somewhat, then stir in the beaten yolks and cook until thickened and well cooked together; then beat in the nuts and pulverized cinnamon, mace, alspice, nutmeg to the taste; spread between any cake. If too thick can be thinned with grape juice, pickle juice or lemon.

WHITE FRUIT FILLING.

One pound of citron, one of raisins, two cakes of clarified pineapple, one cup of grated cocoanut; chip all together and stir into an icing made of two cups of sugar, one-half of water boiled until spins thread from fork; pour slowly on to the well beaten whites of two eggs; beat well then add the fruit, while icing is warm.—Mrs. B. D. Y.

RAISIN FILLING.

Two cups of sugar, one-half cup of water, boil till it threads then pour over the well beaten whites of two eggs; beat until smooth and sufficiently stiff; add while it is hot a cupful of chopped raisins, one-half cup of chopped citron, the same of nut meats. When mixed if too thick thin with a little sweet milk; spread between the cake immediately.

FOR FILLING (CHOCOLATE).

Take three cups of sugar, one cup fresh cream or rich milk; put on fire and cook until as done as icing; then take off and put in a bowl and stir till it creams. Flavor with vanilla. Take one-half pound chocolate and put in plate over kettle of boiling water till it melts. On each layer of the cake spread a layer of chocolate, and the cream filling with a layer of chocolate on top.—Miss A. W.

CARAMEL FILLING NO. 1.

Three cups of sugar, one of milk, lump of butter the size of a walnut. Put one cup of sugar in a pan and heat until it melts and becomes of the consistency of syrup. Put two cups of sugar and milk in another pan and let it boil until it begins to thicken, then put it into the browned melted sugar and add butter and cook together until it thickens, stirring all the time; when done beat it until creamy; flavor with vanilla and spread between cake.

CARAMEL FILLING NO. 2.

One and one-half cups of brown sugar, one of sweet milk, one tablespoonful of butter, one and a half teaspoonfuls of vanilla. Put the sugar, butter and milk into a sauce pan, set into another of hot water and cook until stiff, stirring all the time; remove from fire and beat until stiff.

CARAMEL FILLING NO. 3.

Three cups of dark brown sugar, one-half cup of milk, three-quarters of a cup of butter. Boil till very thick then cool and flavor with vanilla.—Mrs. G. N. W.

ORANGE FILLING.

Boil one and one-half cups of sugar and one-third cup of water till it threads from a fork. In a good sized bowl have yolks of three eggs well beaten; pour syrup on these gradually; beat vigorously all the time and beat till stiff and cold, then add the grated rind of two oranges (being careful not to get the bitter white part), one teaspoonful of lemon juice, and juice of one large or two small oranges.—Mrs. B. D. Y.

LEMON FILLNG.

Three eggs, one cup of sugar, two lemons juice and grated rind; one teacup of water thickened to the consistency of rich cream with flour. Let all boil together and when cool spread between the cakes.

PIES AND CVSTARDS

PASTRY.

One pint of flour, three-quarters of a cup of lard, one teaspoonful cf salt, one pinch of soda in one tablespoonful of butter milk, mixed with enough ice water or very cold water to mix this quantity. Mix thoroughly but do not work ; then roll out and cut as desired.

PUFF PASTE.

One quart of flour, one spoonful of salt, one of lard, two teacups of water; work together, roll out and spread over with lard and sprinkle with flour; fold over twice and roll again.—Mrs. J. F.

LEMON PIE NO. 1.

Line a deep plate with a rich puff pastry and bake a light brown; remove from the oven until the filling is prepared. Squeeze all the juice of one large lemon, and grate the peel; put the lemon in a cup of boiling water to extract all the juice, take out and add to the water, the juice and grated peel and a cup of sugar and boil; beat the yolks of four eggs very light and add to this gradually the boiling lemon juice, then return to kettle and boil; add a teaspoonful of butter and a teaspoonful of corn starch, wet with a little cold water; when the mixture has thickened remove from fire and let it cool. Beat the whites of the eggs to a stiff froth, add the froth to the mixture and put into the baked pie crust and bake. Take the remaining whites and add a few tablespoonfuls of powdered sugar and one-half teaspoonful of cream tartar, spread on pie and brown lightly. If a thick meringue is desired add the whites of one or more eggs.—Mrs. C. L.

LEMON PIE NO. 2.

The juice and rind of one lemon, grated into one cup of water; one cup of sugar, the yolks of two eggs, three tablespoonfuls of sifted flour. This makes one pie. For frosting beat the whites of two eggs stiff, add four tablespoonfuls of white sugar. After the pie is baked spread on and put in oven and bake lightly.—Miss E. G.

LEMON PIE NO. 3.

One and one-half cups of boiling water, two spoonfuls of corn starch (mixed in cold water), one cup of sugar, two eggs, a pinch of salt, juice and rind of a lemon, butter about the size of an egg. This makes two pies.—Mrs. G. B.

LEMON PIE NO. 4.

The juice of four lemons and grate the rind of two of them;

yolks of six eggs, six tablespoonfuls of sugar, one quart of milk, and one tablespoonful of flour. For the meringue beat the whites of the eggs very stiff, add one cup of sugar and flavor with lemon. —Mrs. A. L.

LEMON PIE NO. 5.

One lemon, three-quarters of a cup of sugar, three-quarters of a cup of boiling water, one heaping spoonful of flour, yolk of one egg, lump of butter size of walnut; mix flour and water to a stiff paste, then mix altogether and boil. Bake pastry half done before filling. The white of an egg for meringue.—Mrs. K.

CHESS CAKE.

Five eggs beaten light, two cups suagr, four level tablespoonfuls of meal, one-half cup butter, one-half cup chopped citron, one-half cup chopped raisins. Flavor with lemon extract and beat until very light; put into pie crust that has been previously baked. Leave out two whites of the eggs to make meringue.

CHOCOLATE PIE NO. 1.

Three eggs, two cups of sugar, one-quarter cake of chocolate; beat whites and yolks separately; add sugar to yolks; pour in one cup of milk, with grated chocolate dissolved in it, and add one cup of butter, and the whites beaten stiffly. Flavor with vanilla; cook till thick and set off to cool, then place in pie crusts.—Mrs. W. P. H.

CHOCOLATE PIE NO. 2.

One-half cup of grated chocolate put into a pan with one cup of hot water, butter the size of an egg, one tablespoonful of vanilla, one cup of sugar, yolks of two eggs, two tablespoonfuls of corn starch, dissolved in a little water; mix well and cook till thick, stirring constantly. Pour into pie shells and let cool. For meringue, whites of two eggs beaten very stiff, with two tablespoonfuls of powdered sugar and brown.—Mrs. J. J. C.

PINEAPPLE PIE.

One can of pineapple, quart can; one pound of sugar, one-half pound of butter, five eggs; cream the butter and beat up with sugar and yolks of eggs until very light; add one-half cupful of cream, then the pineapple, and the whites of eggs, beaten to a stiff froth. Bake with an under crust and serve cold. This makes three large pies.—Mrs. P. F. O.

COCOANUT PIE.

Three cups of sugar, two and two-thirds of a cup of sweet milk, one-third cup of butter, one-half cup of flour, one-half cup of rolled cracker crumbs, four eggs well beaten, one grated cocoanut. This makes four pies.—M. L. H.

IRISH POTATO PIE.

Boil the potatoes in their jackets until done, peel and mash fine; rub through a sieve. To a pound of mashed potatoes put one quart sweet milk, six eggs beaten together, one-half pound of butter, one pound of sugar; flavor with lemon. Bake in one crust. Keep the potato mixture warm while making the pies. Bake in deep plates.—Mrs. G. de L.

MOLASSES PIE NO. 1.

Five eggs, one cup of molasses, one of sugar, one-half cup of butter. Bake on pastry. Makes three thin pies.—Mrs. C. W.

MOLASSES PIE NO. 2.

Four eggs, beaten separately; one cup of brown sugar, two tablespoonfuls of butter, one and one-half cups of molasses and one tablespoonful of flour.

TRANSPARENT CUSTARD.

Yolks of eight eggs, one-half pound of sugar, same of melted butter, wine glass of cream; flavor wih lemon.—Mrs. J. W. L.

JEFF DAVIS CUSTARD NO. 1.

Four yolks of eggs, one cup sweet milk, one-half cup of butter, one cup of sugar.—Mrs. de L.

JEFF DAVIS CUSTARD NO. 2.

Four eggs, two cups sugar, three tablespoonfuls of flour, one cup sweet milk, one tablespoonful of butter; flavor with lemon.—Mrs. J. W. L.

A DELICIOUS APPLE CUSTARD.

Six acid apples, medium size; one tumblerful of crushed sugar, three tablespoonfuls of butter, or two tumblerfuls of very rich cream, six eggs, lemon grated, half of the juice. Peel the apples and grate them. Cream the butter and sugar together; beat the eggs separately and mix as for cake. Bake in puff paste; This quantity will make two custards.—Mrs. A. D.

BUTTER MILK CUSTARD NO. 1.

Yolks of four eggs, one cup sugar, one tablespoonful of butter, three heaping tablespoonfuls of sifted flour, and a pinch of salt, one quart of fresh sweet butter milk with sufficient soda to correct acidity, usually a level teaspoonful. Beat the yolks of eggs and sugar together until light; add the flour, mixed in a small portion of milk to a smooth paste; add the remainder of the milk and the butter. Flavor with nutmeg or vanilla and bake on puff paste. Make a meringue of the whites of four eggs and a half cup of sugar. Flavor with lemon, put on top of the custards and return to the oven for a few minutes. This makes two large or three small custards.—Mrs. W. N. K.

BUTTER MILK CUSTARD NO. 2.

Yolks of four eggs, one and one-half cups of sugar, one cup of butter milk, one-half cup of butter, three tablespoonfuls of flour, three pies. Whites with four tablespoonfuls of sugar used as frosting.—Mrs. C. W.

PVDDINGS

SNOW PUDDING.

One-half box of gelatine, two cups of sugar, juice of two lemons, whites of three eggs, one quart of milk, five eggs, three tablespoonfuls of sugar, flavor to taste. Dissolve gelatine in one-half pint of cold water; let stand for two hours, then add one-half pint of boiling water, the lemon juice and two cups of sugar. Strain and let cool. When quite stiff add the whites of three eggs, beaten to a stiff froth; beat these into the gelatine.

CHOCOLATE PUDDING NO. 1.

Six eggs, two cups of sugar, one cup of sifted crackers, one cup of butter, one teaspoonful of spice, one of cloves and one of cinnamon; one-half pound of any kind of nuts, teacup of grated chocolate, one teaspoonful of yeast powders; mix well and bake. Serve with whipped cream flavored.—Mrs. E. T. H.

CHOCOLATE PUDDING NO. 2.

One quart of fresh sweet milk, a heaping tablespoonful of sugar to each egg, four eggs Whip eggs seperately,very thoroughly; add sugar to yolks; put milk in sauce pan in vessel of boiling water, dissolve Baker's cocoa (to suit the taste) in half cup of the boiling milk, stirring into the eggs and sugar; when perfectly mixed stir all into the hot milk, let it cook until the consistency of mush, stirring all the time to prevent lumping. Make a meringue of whites of eggs and sugar, tablespoonful of sugar to each egg and put on top, letting sit in stove until meringue is a delicate brown. Use four level tablespoonfuls of corn starch if the hot pudding is to be made, mixing it with a little cold milk. For summer desert use a full tablespoonful of gelatine soaked in a little cold milk or water and set on ice. To be served either hot or cold.

JUDGE PETERS' PUDDING.

To one box of gelatine add two quarts of water, the juice of four lemons and two oranges, sweeten to taste. When ready to congeal stir in half pound of dates, the same of dried figs cut up, also half a dozen bananas sliced, and half a pound of English walnuts. Serve with whipped cream, slightly sweetened and flavored with vanilla.—Mrs. A. C. E.

BUTTER MILK PUDDING.

Four eggs, one pint of sugar, one pint of butter milk, two tablespoonfuls of flour. Beat eggs separately, adding sugar and flour to yolks, then the whites, and lastly the milk, stirring it in gradually. After the pudding is done take from the oven and cover with jam, or any preserves preferred, cover whole with meringue and brown slightly. To be eaten with sauce.—Mrs. L. W. T.

PLUM PUDDING.

Two pounds of raisins, two pounds of currants, one pound of English walnuts, one pound of pecans, one pound of almonds, one pound of citron, one quart of bread crumbs, one quart chopped apples, one tablespoonful cinnamon, one tablespoonful allspice, one pound beef suet, one-half pound butter, one cup sugar, two cups milk, one dozen eggs, one quart flour, one pinch of soda, two teaspoonfuls of baking powder, one tablesponful ginger, one teasponful cloves, one-half nutmeg.. The currants must be well washed and drained, almonds blanched and the suet powdered. It is best to let the suet be covered with flour a day before using, as it is then easy to powder it and to free it from strings. Run the almonds through a meat chopper, or chop fine, if the raisins are large, cut in two, chop or grind the citron, chop the butter into small pieces. Flour the fruit, nuts, suet and butter, mix well and add the sugar and spices. Beat the yolks and whites separately; add the yolks to the pudding, then the milk, stirring in the whites and the flour to which has been added the soda and baking powder. Steam for four hours, then brown in the oven by placing the pudding pan in a pan of boiling water in the oven. This makes a very large pudding and had better be cooked in two vessels to avoid the difficulty of getting it done. Half the quantity is sufficient for ten people, and if the dinner is a bountiful one it will easily serve twenty people. Be careful that the suet is not in the least tainted or your pudding will be spoiled.—Mrs. J. L.

COTTAGE PUDDING.

One cup of sugar, one of sweet milk, one pint of flour, two tablespoonfuls of melted butter, one teaspoonful of soda, two of cream tartar, one egg.—Mrs. C. W.

CRACKER PUDDING.

Pour one quart boiling water over six crackers, let stand until very soft; add three or four eggs, one cup of raisins, one-fourth spoonful of salt; sweeten, flavor, bake. Very nice.

SOUFFLE CUSTARD PUDDING.

Rub three tablespoonfuls of butter to a cream, add three tablespoonfuls of flour. Pour over gradually two cups of hot milk and cook eight minutes in a double boiler, stirring often. Separate the whites and yolks of six eggs; set the whites away in a cool place; beat the yolks and add three tablespoonfuls of sugar and add this to the milk and set away to cool. Half an hour before serving beat the whites stiff and add them lightly with the rest of the pudding. Bake in a buttered tin or dish in a moderate oven and serve immediately with hard sacce.

"SAUCE."

Three tablespoonfuls of sugar and three of butter; cream butter well before adding sugar; add one cup of cream, put on stove in a vessel of warm water till mixture is barely warm, then stir well and season according to taste with vanilla or any other flavoring desired.

PRUNE PUDDING NO. 1.

Whites of five eggs, five tablespoonfuls of sugar, one-half pound of prunes; flavor with vanilla. Serve with whipped cream; beat whites until very stiff and add sugar; cook prunes and seed and cool, then mix and cook in hot oven.—S. P. S.

PRUNE PUDDING NO. 2.

Whites of seven eggs, one pint of prunes, cooked perfectly done; one teacup of sugar, one-fourth teaspoonful of soda, dissolved in a tablespoonful of cold water. Served with whipped cream.—Mrs. D.

BOILED PRUNE PUDDING.

Thirty-five large prunes boiled in clear water until soft, remove the seed and mash to pulp. Add one cup of sugar, five or six whites of eggs, beaten stiff. Put in double boiler and let boil two hours. Serve with whpped cream.—Mrs. W. E. C.

BREAD PUDDING AND RAISIN SAUCE.

Take two quars of bread crumbs and soften with hot water, run through a colander, add one cup of sweet milk and one cup of sugar with three eggs, beaten together; flavor with nutmeg.

Raisin Sauce.

1 cup batter

One and one-half cups of sugar, one cup of seeded raisins. This is sufficient for twelve plates.

DESSERT.

WHITE CHARLOTTE RUSSE.

Whites of eight eggs, one and one-half pints rich cream, two heaping tablespoonfuls of Cooper's gelatine, dissolved in cup of rich sweet milk, flavored and sweetened. Flavor the cream with vanilla, make quite sweet, whip well, placing on a seive to drain. Beat the eggs to a stiff froth; add to the whipped cream. Stir in the dissolved gelatine. Be sure the gelatine is not too warm. Stir until it begins to congeal; flavor as liked.—Mrs. W. N. K.

CHARLOTTE RUSSE NO. 1.

One pint of whipped cream, five tablespoonfuls of sugar, whites of six eggs. Dissolve one-half box of gelatine in one gill of water over the fire, strain and pour when luke warm into cream.—Mrs. E. A. P.

CHARLOTTE RUSSE NO. 2.

One pint of cream whipped stiff, whites of four eggs, whipped; two-thirds of a cup of sugar, one-fourth of a box of gelatine dissolved in a cup of water. Whip sugar in cream, add the beaten whites, flavor with vanilla, then strain in dissolved gelatine.—Mrs. P. O.

CHARLOTTE RUSSE NO. 3.

One quart of thick cream, one-half pint or teacup of milk, one-third box of gelatine, whites of five eggs, yolks of three, twelve tablespoonfuls of sugar. Pour the milk or water on gelatine and allow to soak fifteen or twenty minutes; whip the cream, beat eggs separately, adding sugar to yolks when ready for gelatine; set the vessel, with soaked gelatine, in a pan of hot water and stir until thoroughly dissolved, then strain on the beaten yolks and sugar; when it begins to congeal add the whipped cream, folding it in and the flavoring lastly the whites. beaten stiff; also folding in so it may be light. Regulate the amount of gelatine by the temperature; it requires less gelatine when it is very cold and more when it is warmer. The less milk or water used in dissolving the gelatine the better.—M. D.

CARAMEL CUSTARD.

One pint of milk, one cup of sugar, three eggs. Put the sugar into a clean smooth frying pan and let it become liquid and then slightly brown, stirring constantly; pour into the hot milk and add the well beaten eggs, stirring until it begins to thicken.—Mrs. B. B.

ORANGE SOUFFLE.

One-half box of gelatine, one pint of orange juice, four eggs, one quart of cream, one pound of sugar; beat eggs separately; add to yolks sugar, then alternate with gelatine (dissolved in a little water) and orange juice; add the whites of eggs and butter, creamed well. Beat the whole time and when mixed well sit in a cool place to congeal.—Mrs. J. J. C.

PECAN AND RAISIN SOUFFLE.

Whites of four eggs, four tablespoonfuls of pulverized sugar, one-third cup of pecan kernels, one-half cup of raisins, juice of one-half lemon, one-half teaspoonful of vanilla. Seed the raisins and chop them, also chop the pecans moderately fine; beat the whites of the eggs very stiff; sift in the sugar gradually, beating constantly until stiff enough to cut with a knife; fold in carefully the lemon juice, vanilla, nuts and raisins; turn into a greased baking dish, dust the top with pulverized sugar and bake for about twenty minutes in a moderately brisk oven. Serve immediately with lemon sauce.

PRUNE WHIP.

Sweeten to taste and stew two pounds of prunes, seed when perfectly cold. Add whites of six eggs, beaten to a stiff froth; stir all of this together till light; put in a buttered pan and bake twenty minutes. When cold serve with whipped cream, flavored with vanilla.—Mrs. C. R.

FRUIT SALAD.

Slice one pineapple, four oranges, four bananas, cut malaga grapes in half, and remove the seed; over this fruit pour the sweetened juice that has been gotten while slicing the pineapple and oranges. Decorate with Maraschino cherries.—Mrs. L. J. L.

BANANA SALAD.

Slice lengthwise about six bananas for nine people; lay these around a side dish, leaving the center free; make a syrup of sugar and water rather thick; in this squeeze the juice of one lemon; rub two lumps of white sugar on the rind of three dark skinned oranges and let these lumps dissolve in the syrup. Cut up the three oranges, pile them in the center of the dish; pour the syrup, when perfectly cold, on all the fruit; then pile up in the center over the oranges, whipped cream. This is a delicious dish for either dessert or tea.

BAKED APPLES AND NUTS.

Pare and core half dozen large apples and set in a baking dish, chop or grind some nuts fine, mix twice as much sugar by measurement; fill the apples with nuts and sugar, then put three drops of vanilla in each apple and pour in one-third cup of boiling water in the dish. Bake until tender, put the apples in a serving dish, pour the syrup from the dish over the apples and cover all with a meringue made from the whites of two eggs, beaten stiff, with three rounded teaspoonfuls of powdered sugar. Do not set in oven as the meringue with so much sugar tastes and looks as well without burning.

PEACH MERINGUE.

This makes a very pretty dessert, and will be a dainty course for a luncheon. Six peaches, four eggs (whites), one-half pint of sweet cream, one-half cup of powdered sugar. Set the cream on ice or in pan of cold water and whip, and remove the froth and put on ice until needed Beat the whites to a stiff froth, and add half the sugar; cover a clean board with white paper and drop the beaten egg by spoonfuls on the paper, making twelve mounds of meringue. Place board in slow oven and brown meringue slightly, cooknig it at least ten minutes, then remove and set in a cool place. When quite cool, peel the peaches, cut in half and remove the stones and sprinkle thickly with sugar. Remove enough of soft part of meringue from each mold to embed half a peach in it; then heap whipped cream on each and serve. Another way is to fill each cavity with cream (whipped) and placing half peach in the cream.

ICES.

ICE CREAM.

Two quarts of sweet milk in which a heaping tablespoonful of gelatine has been dissolved, three cups of sugar, two quarts of cream, and flavor to taste. Soften the gelatine with a little cold water, heat the milk and mix the gelatine in, then add sugar and lastly the cream.—Mrs. H. G. P.

JUNKET CREAM.

Put into a cup one tablespoonful of cold water and drop in one of Che Hansin's Junket Tablets to dissolve. Take four tablespoonfuls of sugar in one quart of sweet cream; beat until lukewarm, remove at once and flavor to taste. Stir in quickly the dissolved tablet; pour into the freezer when it has jellied, and freeze; add apricots or any other fruits desired and a pint of cream after it begins to freeze.—Mrs. W. C. C.

BISQUE GLACE.

One and one-half pints cream, twelve ounces white sugar, eight yolks of eggs, one tablespoonful of vanilla, six ounces of crisp macaroons, pounded in mortar or ground; mix cream, sugar, eggs and extract, place on fire; stir until it thickens; strain through a hair seive into a basin. Put into freezer, when nearly frozen mix in macaroon dust and one tablespoonful of vanilla and freeze. —Mrs. J. N. S.

MINT SHERBERT.

Wash and pick from the stem one quart fresh mint; cover with one quart boiling water and let simmer half an hour; strain and add to lemonade made as follows: eight lemons, three quarts boiling water, four cups sugar, whites of three eggs, beaten stiff; one tablespoonful vanilla, one tablespoonful lemon. Freeze and serve with bits of crystalized ginger.—Mrs. E. L. C.

LEMON SHERBERT NO. 1.

Make a rich lemonade of twelve lemons, strain, add the whites of six eggs, beaten to a stiff froth; freeze. This makes a nice frappe. You can mix one or two cans of grated pineapple, and add some maraschino cherries after it is frozen and poured into the frappe bowl.—Mrs. E. W.

LEMON SHERBERT NO. 2.

Six lemons, six whites of eggs; pour one-half gallon of boiling water over the lemons, let stand twenty minutes, strain, sweeten to taste, freeze. When it begins to freeze stir in the whites which have been well beaten.

PINEAPPLE SHERBERT NO. 1.

Two cans of pineapple, cut off the dark spots off the slices (or use the grated), chop very fine, pour over it two quarts of boiling water, strain into this the juice of pineapple, also juice of four lemons; five teacups of sugar, just before freezing; beat into the whites of six eggs, whipped to a stiff froth.—Mrs. E. W.

PINEAPPLE SHERBERT NO. 2.

Boil one quart of sugar and one quart of water until syrup is thick; pour over pineapple, add juice of four lemons, freeze. As it begins to freeze add whites of three well beaten eggs.—Mrs. C. W.

FROZEN PINEAPPLE.

Make a syrup of sugar and water. To a pint of syrup add a pint of grated pineapple, the juice of two lemons and the grated rind of one; strain, freeze. When half frozen stir into the ice small bits of pineapple, then freeze solid.

LEMON WATER ICE.

Juice of six lemons, two tablespoonfuls extract lemon, one pound of sugar, one gill of rich, sweet cream. Freeze same as ice cream. Also good if cream is omitted and the well beaten whites of one egg added after it begins to freeze.

RASPBERRY WATER ICE.

Press sufficient raspberries through hair seive to give three pints of juice; add one pound of white sugar, juice of one lemon and one pint of water; freeze.

RASPBERRY ICE.

Eight lemons, two cans raspberries, one package raspberry jell-O, four cups sugar, one tablespoonful vanilla extract, one teaspoonful raspberry extract, one teaspoonful lemon extract. Pour three quarts boiling water on lemon juice and sugar, strain raspberries into this, disolve the jell-O in one and one-half pints of boiling water; let boil two minutes; add extracts and make it a deep red with fruit coloring. Freeze as you would sherbert.—Mrs. E. L. C.

GINGER ICE.

Eight lemons, one-half gallon of water, two and one-fourth pounds of sugar, half freeze, then add one pint of sweet milk, one quart of cream and one pint of preserved ginger or crystalized, cut very fine. When nearly frozen add the whites of four eggs. —Mrs. C. H. W.

FRUIT PUNCH NO. 1.

Three dozen oranges, two dozen lemons, two cans of pineapple, one bottle of cherries. Pour one gallon of boiling water to the juice of lemons, one quart of boiling water to rinds; let stand until cool; add sugar to taste, cut up oranges very fine and add with cherries to the juice and water from lemons and pineapple. This makes four gallons. One quart bottle of Apollinaris water to each gallon adds very much to this punch.—Mrs. J. P. A.

FRUIT PUNCH NO. 2.

To the juice of one dozen lemons add one and one-half pounds of white sugar and a quart of picked raspberries, or strawberries; pare a ripe pineapple and slice it; cover with one-half pound of sugar. Let the sugary compounds stand to draw out the flavors. When nearly ready to serve fill a large bowl with chopped or shaved ice; strain in the juice, pressing the fruit a little. The fruit will allow three quarts of water and ice. Serve in frappe glasses.

FRUIT PUNCH NO. 3.

One dozen oranges, one dozen lemons, one can of grated pineapple, one gallon of Apollinaris water, and one bottle of cherries; sweeten to taste.—Mrs. F. G.

TEA PUNCH.

To the juice of three lemons and three oranges, and pulp and juice of one pineapple add one pint of sugar and let it stand until sugar is dissolved. Pour a quart of boiling water over one tablespoonful of Ceylon, or any strong tea and let stand until it is cold. Strain and add to fruit, pulp and juice. Add one quart of Apollinaris water, one quart of fresh raspberries, or strawberries, used whole. Pour over a block of ice in punch bowl.

CANDIES.

CREAM CANDY NO. 1.

Four cups sugar, one tablespoonful butter, a pinch of salt and enough cold water to cover the sugar. Let it cook quickly, without stirring until it ropes; add a tablespoonful vanilla and a pinch of soda; let boil up once, pour on buttered marble, pull it until crisp; cut in small pieces and let it remain over night to cream. —Mrs. E. L. C.

CREAM CANDY NO. 2.

One cup of sugar, one-half cup of water, when it ropes; pour into a vessel and beat to a cream, adding a pinch of cream tartar and flavor with vanilla.—Miss J. M.

TAFFY.

One cup of molsses, one of sugar, butter the size of an egg, a tablespoonful of vinegar. Boil, but do not stir until it hardens when dropped from a spoon into cold water, it is then done. Just before you pour it out stir in a small teaspoonful of soda. Flavor as liked, orange peel cooked in the candy is a nice flavor. Pour into buttered pans and pull.

MAPLE CREAM.

One pound maple sugar, one-half pint of cream; cook until it hardens in water, stir frequently, beat until cold.—Mrs. J. N. S.

MINT CREAMS.

One pint of sugar, six tablespoonfuls of water; boil four minutes. Dissolve two tablespoonfuls of confectioners' sugar and a pinch of cream tartar in a little water, ten or fifteen drops of oil of mint; add to the sugar and boil two minutes; beat until creamy and drop on marble..—Mrs. L. P. G.

FRENCH CANDY.

One pound of sugar, one cup of cold water, one small salt spoonful of cream tartar, set over a quick fire and stir till it begins to boil, then stop and wipe the sugar crystals off the side of pan, being careful not to touch the boiling sugar nor shake the pan. When it has cooked a few minutes test by dropping a little into cold water. When it can be gathered between the fingers into a ball it is ready to pour into a flat ungreased pan to cool. When almost cold stir until it is too thick to stir then knead with the hands. Put away for a short time. Have nuts and coloring ready, then take small pieces of the cream and shape as you like and press nuts on while warm. If it is too stiff to work nicely warm a little by fire. Any flavoring may be used.—Mrs. J. P. A.

BUTTER SCOTCH.

Two cups of brown sugar, butter the size of an egg, three tablespoonfuls of sweet milk, flavor with vanilla while boiling.—Mrs. J. N. S.

ENGLISH WALNUT CANDY.

To the white of one egg, beaten stiff, add one pound of confectioners' sugar, stirring the sugar into the egg a little at a time, till mixture is stiff enough to roll into little balls, add vanilla and compress the balls of candy between two halves of English walnuts.—Mrs. J. N. S.

CHOCOLATE CANDY.

One and one-half cups of sugar, three-quarters of a cup of milk; let boil until it ropes like jelly; add a pinch of cream tartar and flavor with vanilla. Shave up a piece of chocolate the size of an egg and put in just before the candy is done; pour in a vessel and beat until it makes a popping noise, then pour on a marble slab and cut into squares.—Miss J. M.

CHOCOLATE CARAMELS.

One cup of sugar, half cup of butter; cream well together as for cake, adding by degrees a cup of molasses and one of cream or milk. Put all in a sauce pan and let boil fast. When nearly done, which will be in about half an hour, add a cup of grated chocolate and stir it well. Have ready buttered plates into which pour it an inch thick. Mark into squares when cool with the back of a warm knife.—Mrs. B. D. Y.

FUDGE.

Two cups of sugar, one-half cup of sweet milk, one-eighth of cake of chocolate, butter the size of an egg.—Mrs. C. W.

COCOANUT BALLS.

Mix grated cocoanut and candy and mould in the palm of hands into small balls. Color the candy as you please. Nuts may be used instead of cocoanut, sticking a nut on each ball.

COCOANUT CANDY.

To one coaconut, four cups of sugar, and one of water. Peel cocoanut, pour over it boiling water, wash and wipe dry. Grate, holding grater straight to make cocoanut light. Boil sugar until done for candy; pour over the cocoanut and beat until creamy, then mold.—Mrs. L. T.

HICKORY NUT CANDY.

Two cups of sugar, one-half cup of water; boil until thick, flavor with lemon extract; stir in one cup of hickorynut meats, turn in large flat dish; when cold cut in squares.—Mrs. J. N. S.

ALMOND CANDY.

One pound of sugar, half pint of water and white of one egg; let stand a short time, then boil a few minutes; skim and boil thick. Mix in one pound of blanched almonds; take from fire, stir and pour on buttered plates.—Mrs. J. N. S.

NUT CANDY.

Put in a vessel two cups of sugar, two cups of milk, and a spoonful of butter. In another vessel, one cup of sugar and allow it to melt slowly; then mix the two and allow it to boil twenty minutes. When done add nuts and beat to a cream. This is delicious.—Mrs. L. P. G.

NUT CRACKLE.

Cover the bottom of greased shallow pan thickly with mixed nuts, almonds, pecans and English walnuts. Put one pound of granulated sugar into a sauce pan over the fire and stir until it is melted, being careful not to allow it to burn. Pour at once over the nuts and stand aside to cool.—Mrs. C. P. A.

ALMOND MACAROONS.

Blanche and pound to a paste half a pound of almonds, add one pound of pulverized sugar and whites of three eggs, mix well together with back of wooden spoon; dip hands in water and roll the mixture into small balls, make outside smooth, sit in a cool oven half an hour.—Mrs. J. N. S.

PRESERVES, PICKLES, ETC.

FIG PRESERVES.

Drop them in weak soda water and wipe dry; stick each fig with a straw to allow air to escape and prevent bursting open. To a pound of figs allow three-quarters of a pound of sugar. Make a syrup of about one-half pint of water to a pound of sugar, boil the ginger or sliced lemon (for flavoring) in the sugar and water to flavor the syrup. When the syrup has boiled up add the figs and boil until they are sweet through and the syrup thickens somewhat.

PLUM PRESERVES.

Have the plums nearly ripe; allow a pound of sugar to a pound of fruit. Parboil until they begin to crack open; throw away that water, as it will impair the flavor. Make a syrup and when it has boiled a few minutes, put in fruit and cook till sweet to stone.

FIG PASTE.

Take ripe figs, peel and mash. To one pound of figs put one-half pound of sugar; boil until very thick. Flavor with ginger.—Mrs. B. B.

BLACKBERRY JAM.

Cook the berries with just enough water to prevent scorching, press through a seive to remove the seed; measure, and to each pint allow three-quarters of a pound of sugar. Boil about twenty minutes and put in tumblers or small jars.

PEACH PRESERVES.

Use cling stone peaches (white if clear preserves are wished), just ripe; peel and cut from stone. If liked, a few of the stones can be left to flavor. To each pound of fruit use one-half or three-quarters of a pound of sugar. Sprinkle a little sugar in earthen dish, then put in peaches and sprinkle with sugar until all peaches are used; sprinkle top with sugar; cover and set aside for several hours—all night. Pour all into a preserving kettle and boil until peaches are sweet through.

CANNED STRAWBERRIES.

Put the berries over a fire without sugar, and with very little water. As soon as the whole mass is raised to boiling point dip while boiling into the cans (glass is the best) and pour over the fruit in each can a little boiling syrup, nearly thick enough to candy. Berries should never be washed before preserving.—Miss F.

APPLE JELLY.

Neither peel nor core the fruit, slice and put in vessel and nearly cover with cold water; stew slowly till perfectly tender; turn into a cheese-cloth bag and drip all night if convenient. Measure juice, return to kettle and heat and skim all impurities. While the juice is boiling measure the sugar, one pound to every pint of juice; put the sugar in a pan inside the stove to heat and even brown a little. Boil juice five minutes then turn your heated sugar into it and boil thirty minutes, then pour into glasses, and if possible, set in hot sun. If when cold the jelly is too thin set in the sun for several days, until it is stiff enough; then cover with paper. Cooking juice after the sugar is added darkens. If light colored jelly is desired use only green or white apples, red apples make red jelly. Sour underripe apples are best. Too much sugar makes candied jelly. Lemon juice assists the congealing.

PLUM JELLY.

Yellow plums make light jelly. Parboil them a little and throw away that water; then put water in and boil till soft. Pour in jelly bag and let drip till morning, when put on juice and boil until it begins to thicken, then add sugar, a pint to a pound, and boil until it jellies.

GRAPE JELLY.

Pick and wash your grapes; put them in a kettle and to six pounds of fruit put half a pint of cold water. Steam them until grapes are a pulp; strain and to each pint of grapes add a pound of sugar. It is better to use underripe grapes

SWEET CUCUMBER PICKLE.

Trim and wash cucumbers, put in pan with weak vinegar, scald five minutes, place in jar and take two quarts of good apple vinegar, one quart of sugar, five cents worth of cloves and mace; mix, set on stove and boil ten minutes, pour over cucumbers and set away. They are ready for use next day.—Miss E. G.

CUCUMBER PICKLE.

Having had them in salt, take out and soak till quite fresh, often taking two days soaking. Take as much vinegar as will well cover the cucumbers. To quart of cucumbers, peel and cut in half three large onions, one-half pound sugar, cloves, spices, cinnamon in stick, four good sized red or green peppers; put vinegar, sugar and spices on and bring to boil; then pour over the cucumbers, onions and peppers. Next morning scald juice again and pour over. Seal tight.—Mrs. Y.

SWEET TOMATO PICKLE.

Slice one gallon of green tomatoes and put a handful of salt to each layer of tomatoes. Let them stand twelve hours then drain off the salt water and wash the tomatoes until all the salt is out. Add two green peppers, six onions, two quarts of vinegar, one-half pint of molasses, two tablespoonfuls of ground mustard, one tablespoonful each of cloves, celery, mustard seed and allspice. —Mrs. A. L.

GREEN TOMATO SWEET PICKLE.

Slice five pounds of green tomatoes, sprinkle a little salt over and let stand over night; soak next morning till fresh and scald in weak vinegar with a small lump of alum; then soak in fresh water. Take the five pounds of tomatoes drained from water, three pounds of sugar and two quarts of vinegar; boil the sugar and vinegar together till a thick syrup, then drop the tomatoes in and scald till clear. Add mace and cinnamon to taste. Just before removing from fire drop in one and one-half pounds of raisins and boil till well plumped out. Seal while hot.—Mrs. B. D. Y.

TOMATO SOY.

Slice one-half peck of green tomatoes, and one-half dozen large onions. Place in layers in an earthen vessel, sprinkling each layer well with salt. Let stand twenty-four hours, then drain the pickles through a colander and throw away the liquor. Put the pickles in a preserving kettle and cover with vinegar; add ground spices, mace, allspice, cloves, cinnamon, pepper, one-half teaspoonful of each; two tablespoonfuls of celery seed, and one cup of brown sugar; cover the kettle and let remain for one-half hour. The pickles are then ready to eat or seal up in jars.—Mrs. P. A. T.

GREEN TOMATO PICKLE.

One peck green tomatoes, six large onions, one medium sized cabbage. Chop all together fine, throw over it one teacup of salt and let stand all night; next day drain thoroughly and boil in one quart of vinegar, with two quarts of water, for twenty minutes; drain off. Take four quarts of vinegar, two pounds of sugar, one-half pound of white mustard seed, two tablespoonfuls each of ground spice, cinnamon, cloves, ginger, mustard, all tied in little cloths. Put all together and boil for twenty or thirty minutes.—Mrs. L. J. L.

CHOW CHOW PICKLE NO. 1.

One large head of cabbage, one large cauliflower, two quarts very small beans, two quarts very small cucumbers, two quarts silver skin onions. Shave cabbage into thin slices; break cauliflower into flowerettes; leave the others whole. Mix all together thoroughly; add one pint of salt. Let stand over night, in the morning rinse well in cold water and drain; then add one ounce of white mustard seed, one ounce celery seed, a small box of ground mustard; cover well with vinegar and boil twenty minutes. While cooking mix one-quarter pound of granulated sugar, one tablespoonful of tumeric and stir it thoroughly into the pickle.—Mrs. C. H. W.

CHOW CHOW NO. 2.

Slice tomatoes thin; about twice as much cabbage chopped fine, six large onions to one gallon of above; mix two or three tablespoonfuls of salt with all. Place in a bag and let drain over night; next morning put as much vinegar over it as will well cover the pickle. One pound sugar, spices to taste, one-half pound white mustard seed, green peppers, chopped fine. Let all cook together till tender; put into jars and cover tight.—Mrs. B. D. Y.

CABBAGE PICKLE NO. 1.

One and a half gallons of sliced cabbage, three quarts of water, three-quarters of a pound of salt; boil salt and water and skim; pour over the cabbage boiling hot, which will shrink the cabbage to one gallon; cover closely and let stand all night, then drain the water from the cabbage and press in a coarse cloth. Take one quart of chopped onions, one-half gallon of vinegar, one-half pint of chopped horseradish, garlic and race ginger, three tablespoonfuls of tumeric, one-half pound of white mustard seed, two pieces of mace, a few grains of black pepper, some celery seed, a pod of red pepper; grind the spice, mix all the ingredients with the vinegar, pour over the cabbage that is in a stone jar, which set in a pot of water and boil four hours. Very fine.—Mrs. H. E. and Mrs. R. W.

CABBAGE PICKLE NO. 2.

Cut in small pieces two small cabbages, ten onions, ten green peppers, one small ripe pepper; cook the whole in one-half cup of salt until tender, drain off liquid and cook fifteen minutes in the following dressing, mixed thoroughly and perfectly free from lumps: Two quarts vinegar, ten tablespoonfuls mustard, two tablespoonfuls ground spice, two tablespoonfuls ginger, two tablespoonfuls celery seed, two tablespoonfuls tumeric, two tablespoonfuls black pepper, two tablespoonfuls cinnamon.—Miss E. L.

CABBAGE PICKLE NO. 3.

One quart of small onions, one quart of green tomatoes, one large cauliflower, one small cabbage, nine small green tomatoes, seeded. Cut all fine, mix with one-half cup of salt, cover with water, cook until tender; draw off liquid, then pour over it ten tablespoonfuls of mustard. three cups of sugar, one cup of flour, two quarts, of vinegar; mix thoroughly, so there will be no lumps. and cook fifteen minutes.—Mrs. B. B.

CHILI SAUCE NO. 1.

Take thirty tomatoes and peel them; eight onions, chopped fine; six green peppers, take out the seed; three tablespoonfuls of sugar, three of salt, three teaspoonfuls each, of cloves, cinnamon and allspice; boil all together in four cups of vinegar for three or four hours.—Miss L. B. and Mrs. R. W.

CHILI SAUCE NO. 2.

Ten pounds ripe tomatoes, peeled; two pounds of onions, seven ounces green pepper without seed, six ounces of sugar, four ounces of salt, one and one-half pints vinegar; slice tomatoes, peel and chop onions (or run through grinder) and peppers fine. Boil all together several hours until thick as you like. This will make three to four quarts.—Mrs. M. M.

CHILI SAUCE NO. 3.

Thirty large, ripe tomatoes, eight small pods of green pepper, five large onions, five tablespoonfuls of sugar, three of salt, eight cups of vinegar; chop tomatoes. onions and pepper very fine; boil two and a half hours.—Mrs. O. H.

CHILA SAUCE NO. 4.

Eighteen ripe tomatoes, six onions, three green peppers, one cup of sugar, two and a half cups of vinegar, two teaspoonfuls of salt, one each of cinnamon, allspice and nutmeg, one-half teaspoonful of cloves. Scald and peel tomatoes; cook with onion and pepper until tender, then add sugar, vinegar and spices and cook until thick.—Mrs. C. W.

MUSTARD PICKLE.

Four ounces tumeric, one ounce of allspice, one ounce of cloves, two boxes mustard (large size), one gallon vinegar, one pint of mustard seed, two pounds of sugar. Boil all these ingredients together, just letting them come to a boil; best to boil in the jar in which you expect to put the pickle, which is done by putting the jar in a vessel of water and boiling. Keep the mixture stirred, and when perfectly cold put in the pickles. Any kind of vegetables used for pickles can be put in this dressing. This is better for standing for quite a long time before using. Miss L. B.

ONION PICKLE (SWEET).

Take about a peck of onions, peel and put in salt water, letting them stand in the salt water for three days; then put them in fresh water and let them stay until all taste of salt is removed. Stick whole cloves about in each onion. Now take about one-half gallon of vinegar, to which add two pounds of sugar; season with cinnamon, cloves, mace and allspice. Let the vinegar come to a boil and then pour it over the onions while boiling hot. I reboil the vinegar for at least three times, then cover the jar tightly until needed for use. The above is a splendid recipe for pickle. The longer the pickle stands the better it will be—that is, it takes longer for the vinegar to strike through the onions than in most pickles.—Miss L. B.

PEACH PICKLE.

Have ready a large pan of cold water, pare the peaches and put them into it, that they may not become discolored; let them remain covered with water until ready to cook. Weigh the peaches after they are pared. To every ten pounds of fruit use four pounds of sugar, one quart of vinegar, and one tablespoonful each of whole mace, cinnamon and cloves, when crushed. Put the sugar into the preserving kettle with one teacup of hot water. Boil up and skim; add the vinegar, and the spices, tied up in tiny cheese-cloth bags (one bag for each can). Drain the peaches well, put them into the liqour, and when they can be easily pierced fill the cans quite full with the peaches and syrup; screw down the cover tight while hot. If preferred, a stone jar can be used. If the syrup seems thin, boil it until thick enough to keep well. —Mrs. G. de L.

SWEET PEACH PICKLE.

Nine pounds of peaches, four pounds of sugar, one and one-half pints of vinegar; allspice, cloves, cinnamon and celery seed to suit taste. Put all on fire at once and boil, but not let peaches get too soft. Put in an air tight jar and they will keep well for winter.—Mrs. C. R.

SWEET PICKLE NO. 1.

Pare and weigh your fruit. One pound of fruit, one-half pound of sugar, one-half pint of vinegar. To every sixteen pounds of fruit, one ounce of cloves, one of mace, two of spice. Let sugar, spice and vinegar come to a boil; drop peaches in and cook until they begin to split; then take out, boil down syrup and pour over fruit.—Mrs. E. W.

SWEET PICKLE NO. 2.

For seven pounds of fruit allow three and one-half pounds of sugar, one-half ounce whole cloves, cinnamon and spice; one pint of pure vinegar. Steam the fruit till tender but not soft; remove fruit and place in jar. Boil the sugar, vinegar and spices together for five minutes and pour over fruit while hot. This pickle can be kept without being sealed air tight. In making use any fruit suitable for pickle.—Mrs. G. N. W.

TOMATO CATSUP NO. 1.

Four gallons of ripe tomatoes, cut up, peeled if you wish, cooked until thoroughly soft; strain through a sifter, to separate the pulp from seeds and skins, then pour the pulp into a bag and let drip a while, about ten minutes; then to the pulp left in the bag add three tablespoonfuls of black pepper, and ginger, two of horse radish, four onions, two cleves of garlic, one pound of sugar, tablespoonful of ground celery seed, cloves, allspice, mace, and two tablespoonfuls of mustard and two quarts of vinegar. Boil until vinegar is thoroughly incorporated. Bottle and seal.—M. D.

TOMATO CATSUP NO. 2.

To every gallon of tomatoes add five tablespoonfuls of salt, two tablespoonfuls of cayenne pepper, two tablespoonfuls of black pepper, one teaspoonful of mace, one teaspoonful of allspice, one teaspoonful of cloves, one nutmeg, two onions, ground fine, one tumbler of sugar, one quart of vinegar, one tablespoonful of ground mustard. Boil gently about four hours; skim and bottle. —Mrs. G. de L.

TOMATO CATSUP NO. 3.

After washing tomatoes cut them up, put them in a kettle and boil until soft; then strain through a seive. To one gallon of liquor add one quart of vinegar, two tablespoonfuls of allspice, two of salt, one of black pepper, and one of cayenne, one of cloves, two large onions, chopped very fine; two or three cloves and garlic. Boil the whole until it becomes brown. Stir well toward the last.

TOMATO CATSUP NO. 4.

Two gallons of cooked tomatoes, three tablespoonfuls of salt, one each of ground black pepper and cinnamon, two of mustard, one-half tablespoonful each of cloves and allspice, one-half pod of red pepper (or small quantity of cayenne), one quart of good vinegar. Choose large, smooth, mealy tomatoes, peel and cut in two. Remove as many of the seed as you can conveniently; cook them thoroughly, put them through a seive; return to kettle and cook about two hours; add vinegar and spices and return about an hour longer; then bottle and seal.—Mrs. C. W.

CUCUMBER CATSUP.

Peel and grate, salt a little; put in a bag to drain over night; in morning season with salt, pepper and vinegar. Put up in small jars and seal tight.

CHAFING DISH RECIPES.

CREAMED OYSTERS.

One pint of oysters, one pint of sweet milk, two tablespoonfuls of flour, made into a smooth paste; one tablespoonful of Worcester sauce, salt and pepper to taste. Cayenne adds very much. Put the milk in the pan, thicken with the paste, and when it cooks long enough to get to be the consistency of cream add oysters and seasoning. Serve on toast.

CRAB A LA NEWBURG.

Cream one heaping teaspoonful of mustard, and one heaping teaspoonful of flour with one tablespoonful of butter; beat two eggs, well, yolks and whites together. After one pint of milk has come to a boil put in (stirring briskly) the beaten eggs and creamed butter, flour and mustard; add a teaspoonful of salt and the minced crab. Serve on hot buttered toast, garnishing with sprays of parsley or slice of lemon. If you like, lobster, shrimp or shredded codfish may be used instead of the crab.—F. D. G.

PIGS IN BLANKET.

Roll two fat oysters in a very thin slice of bacon and pin through with a toothpick. Fry in hot pan and serve with sliced lemon and crackers.—F. D. G.

BROILED STEAK.

Put one tablespoonful of butter in a very hot pan; have ready one pound of good steak, cut one inch thick, salt and pepper—if not very tender pound well with the steak chopper. Put the steak in pan and cover till ready to turn; after it is turned pour over the steak two tablespoonfuls of strong coffee, and serve very hot.—F. D. G.

A GOOD RAREBIT.

Into a small cup of milk stir the yolks of two well beaten eggs, mix smoothly and put in the chafing dish; then add a tablespoonful of butter, salt and cayenne pepper to taste; stir into this one pound of broken cheese; cook for five minutes and serve on hot buttered toast.—Mrs. J. N. S.

SCRAMBLED EGGS WITH SWEET BREADS.

Four eggs, half teaspoonful of salt, pepper to taste, half cup of milk, one sweet bread, parboiled and cut in dice, two tablespoonfuls of butter. Beat eggs slightly with fork, add salt, pepper, milk and sweet breads. Put butter in hot chafing dish; when melted pour in the mixture; cook until of creamy consistency, stirring and scraping from bottom of pan.—Mrs. J. N. S.

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